

# MARTHA STEWART Living

OUR  
THANKSGIVING  
ISSUE

## THE GREAT American holiday

### 2 TASTY TURKEYS

herb-rubbed or  
apple-cider-glazed

### 17 SUPER SIDES

make-ahead  
potatoes,  
squash stuffing,  
and more

### 12 DELECTABLE DESSERTS

vegan and  
gluten-free, too!

+  
easy, elegant  
table settings

from sea to shining sea





# Cheerful & Bright



# Colorful & Fun



*Get full instructions and  
shop products at  
[homedepot.com/marthastewart](http://homedepot.com/marthastewart)*



## NORTH POLE COLLECTION

These fun dimensional and textured ornaments—with delightful polar bears, igloos, and icicles—are sure to become family favorites! They're shatterproof to last for years, coordinated for easy decorating, and perfect for our creative DIY projects.

**More saving. More doing.®**



MARTHA STEWART LIVING™ HOLIDAY COLLECTIONS EXCLUSIVELY AT THE HOME DEPOT.



# Sparkling & Festive





# Classic & Beautiful



## CHRISTMAS CHEER COLLECTION

You'll love the glittered and embossed details in this glass ornament collection, featuring ornate shapes in deep reds, greens, and gleaming golds. Fill your whole home with colorful holiday spirit!

*Shop the complete collection at The Home Depot and [homedepot.com/marthastewart](http://homedepot.com/marthastewart)*

**More saving. More doing.®**




MARTHA STEWART LIVING™ HOLIDAY COLLECTIONS EXCLUSIVELY AT THE HOME DEPOT.





# Martha's Month

Gentle reminders, helpful tips, and important dates.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<b>1</b> <b>DAYLIGHT SAVING TIME ENDS</b> Test smoke and carbon-monoxide detectors; change batteries	<b>2</b> Pack away Halloween decorations Continue bulb planting <i>Weight training</i>	<b>3</b> <b>ELECTION DAY</b> <i>Chef Pierre Schaedelin's birthday</i> <i>Yoga</i>	<b>4</b> Inspect trees for loose branches	<b>5</b> Put out all bird feeders <i>Cardio and core</i>	<b>6</b> Clean cold frame; plant herbs and leafy greens <i>Weight training</i>	<b>7</b> Host fourth annual American Made Summit in New York City 
<b>8</b> Horseback ride	<b>9</b> Horses get new shoes for winter <i>Weight training</i>	<b>10</b> Donate extra pantry staples to a food bank <i>Yoga</i>	<b>11</b> <b>VETERANS DAY</b> Make and freeze pastry for holiday pies	<b>12</b> Fill containers with pet-safe ice melt; put in accessible and convenient spots near all entrances and exits <i>Cardio and core</i>	<b>13</b> Attend Summit at Sea, in Miami, as a featured speaker ( <a href="http://sas.summit.co">sas.summit.co</a> ) <i>Weight training</i>	<b>14</b> Plan Thanksgiving menu; make shopping lists Plant paperwhites in pots for holiday displays
<b>15</b> Winterize vehicles	<b>16</b> Wrap garden urns in heavy plastic, then burlap to protect them for winter; leave in place Have snow blowers serviced	<b>17</b> Check house for drafts; plug with caulk or weather stripping <i>Yoga</i>	<b>18</b> Clean cell phone and other devices with gentle screen cleaners	<b>19</b> Treat winter boots with waterproofing spray <i>Cardio and core</i>	<b>20</b> Organize spice cupboard and replace old spices <i>Weight training</i>	<b>21</b> Rub wooden cutting boards with mineral oil to prevent them from drying out
<b>22</b> Horseback ride Sharpen knives	<b>23</b> Polish silverware Choose tableware for Thanksgiving <i>Weight training</i>	<b>24</b> Pick up heritage turkeys Do last-minute grocery shopping <i>Yoga</i>	<b>25</b> Choose vases and make centerpieces for the table Bake pies	<b>26</b> <b>THANKSGIVING DAY</b> Cook and celebrate with family and friends Eat turkey sandwiches	<b>27</b> Treat spots on table linens; launder, iron, and store in acid-free tissue	<b>28</b> Go for a hike
<b>29</b> Horseback ride Update contacts on computer for holiday cards	<b>30</b> Deep-clean oven Wrap boxwood with burlap for winterization <i>Weight training</i>					

## CALLING ALL MAKERS!

Join me—and many iconic industry leaders and successful small-business owners—at our fourth annual Martha Stewart American Made Summit, held at our headquarters in New York City. This daylong event features inspiring talks and panels, as well as a networking cocktail party with *Living* editors and influencers. (There will also be delicious food throughout the day!) Don't miss this opportunity to learn from some of America's most creative innovators. For tickets and more information, visit [marthastewart.com/americanmade/event](http://marthastewart.com/americanmade/event).

## DRINK

### Bourbon-Cider Cocktails

Celebrate fall with this simple, seasonal apple-cider cocktail. In a pitcher, combine 3 cups apple cider, 1 cup bourbon, 6 tablespoons fresh lemon juice, 8 thin slices fresh ginger, and 8 to 12 thin slices from a small apple. Stir well and chill. Serve over ice. Try making "ice cubes" from cider—they won't water down your drink as they melt.







## We can pay your claim in a day so you can get back with the band.

One Day Pay<sup>SM</sup> is designed to process and pay, not deny and delay. Whether it's an accident, cancer, hospital stay or illness, you can get paid in just one day when you submit your claim online by 3 PM ET.\* At Aflac, we make it a priority to pay your claim as fast as possible – because your expenses won't wait. And neither should you. **Visit [Aflac.com/OneDayPay](https://www.aflac.com/OneDayPay) to learn more.**

**Aflac** SmartClaim<sup>®</sup>  
**One Day Pay<sup>™</sup>**

\*One Day Pay<sup>SM</sup> available for most properly documented, individual claims submitted online through Aflac SmartClaim<sup>®</sup> by 3 PM ET. Aflac SmartClaim<sup>®</sup> not available on the following: Short-Term Disability (excluding Accident and Sickness Riders), Life, Vision, Dental, Medicare Supplement, Long-Term Care/Home Health Care, Aflac Plus Rider and Group policies. Processing time is based on business days after all required documentation needed to render a decision is received and no further validation and/or research is required. Individual Company Statistic, 2015. Coverage is underwritten by American Family Life Assurance Company of Columbus. In New York, coverage is underwritten by American Family Life Assurance Company of New York. Worldwide Headquarters | 1932 Wynnton Road | Columbus, GA 31999

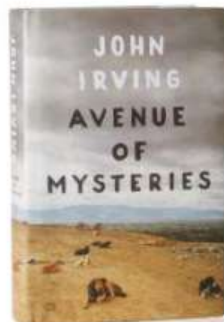




#### AMERICAN MADE MARKET

Preserve your favorite Thanksgiving recipes on charming cards from Little Low, in Austin, Texas. For more kitchen essentials, visit our American Made eBay Market.

▶ [ebay.com/americanmade](http://ebay.com/americanmade)



#### LIVING BOOK CLUB

Celebrated American author John Irving continues to captivate readers in his 14th novel, *Avenue of Mysteries* (Simon & Schuster). In this story about a man and his mind-reading sister, Irving explores how memories can affect and manipulate the future.

▶ [marthastewart.com/book-club](http://marthastewart.com/book-club)



#### COLLECTING

A collection of serving platters needn't match exactly to look cohesive on a table. Here, dishes with different blue-trim patterns and in a mix of shapes look wonderfully in sync. Ironstone transferware, right, has a delicate floral design; the large 16½-by-13-inch dish, left, bears a soft feathered edge; and a Wedgwood platter from the 1870s, center, features a simple yellow-and-blue detail.

▶ eBay search term: *vintage serving platter*

## Out & About

Where we've been, what we've seen, and where you'll find us.



#### ON THE ROAD

When editor at large Amy Conway recently visited the Charleston, South Carolina, area, the Obstinate Daughter was a highlight. The lively, chic dining spot sources ingredients from local farmers and fishermen; pizzas, pastas, and seafood have a decidedly southern flair. Pop down to Beardcat's Sweet Shop after dinner for olive-oil-and-sea-salt gelato.

▶ The Obstinate Daughter, Sullivan's Island, South Carolina  
▶ [theobstinatedaughter.com](http://theobstinatedaughter.com)

#### WHERE TO FIND MARTHA

##### Martha Bakes

Just in time for the holiday season: new episodes of *Martha Bakes!* This month, Martha uses bold flavors to create showstop-ping desserts, including coconut-crunch cake, cappuccino-chocolate bites, and green-tea cupcakes. Tune in every week and you'll be inspired to elevate your own baking with easy recipes for delectable new sweets.

▶ PBS (check local listings)



#### INSTAGRAM FAVORITE

Thanks to all who shared their vegetable side dishes! Here, @\_jessetc's brussels sprouts, tossed with cranberries, pecans, and blue cheese, had us hungry for more. Follow us on Instagram for the chance to see your photos here.

▶ [@marthastewart](https://www.instagram.com/marthastewart)





*Fall in love with the Tiny Prints*  
**2015 HOLIDAY CARD COLLECTION**



*Enjoy*

**20% OFF**

+ FREE SHIPPING\*

USE CODE: TPH5C15



*Send something spectacular™*  
**tinyprints.**

TINYPRINTS.COM

Offer expires 12/31/2015 (11:59 P.M. PT). Save 20% off and enjoy free Standard or USPS Shipping for orders using the code TPH5C15 at checkout. Shipping offer applies to non-sample orders shipped to a location within the 48 contiguous United States. Shipping offer applies to Standard and USPS Shipping rates only. Offer is not applicable to previously placed orders, taxes, rush processing charges, gift certificates and personalized postage stamps. This promotion code cannot be combined with other offers. Offer cannot be redeemed more than once per account, household and/or billing address. This particular offer code can only be redeemed once. Offer is only valid on Tinyprints.com and is not applicable on third party or partner websites. To prevent fraud or abuse, we reserve the right to discontinue or modify this offer or cancel any order.





Rough around the edges?  
I keep it **polished.**

Gigi is wearing New Brow Drama® Pro Palette in Soft Brown.

M A Y B E L  
M A K E I T H A P P E N™





Sculpt. Fill. Highlight.  
**Now, master  
the ultimate  
polished brow.**



**1**  
/ sculpt with wax



**2**  
/ fill with powder



**3**  
/ highlight for accent

**NEW**

**BROWdrama®**  
PRO PALETTE

Get expert tips at  
[Maybelline.com/brow](http://Maybelline.com/brow)



**LINE®**  
**NEW YORK**

©2015 Maybelline LLC.





Every few months, I change the display on my coffee table to reflect the season. Last fall, I laid out miniature ornamental corn on a platter. This year, I decided to elevate the arrangement by dyeing the husks in rich jewel tones. It was so easy to do—and the effect is just beautiful.

**LIKE SO MANY OF US TODAY**, I spend quite a bit of time in front of a screen, communicating with those who aren't nearby. But that changes on Thanksgiving, the ultimate family holiday. Americans travel great distances to be with loved ones at the same table, and so in honor of this tradition, we're presenting a special issue that's a visual road trip of sorts.

At *Martha Stewart Living*, we have the good fortune of meeting crafters, designers, gardeners, and food makers from all over the country, and in letting us into their own corners of America, they've led us to discover beautiful sights and stories. This issue was inspired by those discoveries. It's a tribute to the artisans who saw the potential in the land around them and then did something innovative and wonderful with it.

When we first set eyes on the lush violet-blue blooms near a Boulder, Colorado, garden—transformed from a meadow of weeds by a newly partnered couple and their landscape designers (see page 114)—the first words that came to mind were *purple mountain majesties*, from “America the Beautiful.” Upon research, we found that the lyric writer, Katharine Lee Bates, was in fact visiting

the Rockies when those words came to her. Not only that, but the song's legendary “amber waves of grain” spoke to another story of ours (“Amber Waves,” page 92), about the father-daughter team behind Hayden Flour Mills, near Phoenix, whose dedication has revitalized an interest in ancient grains.

From there, the issue came together organically. Our 14-page Thanksgiving-dinner spectacular (“From Sea to Shining Sea,” page 100) spotlights dishes that include the classic foods early colonists brought to our shores, along with the newer ingredients that Americans after them have added to our collective table. Build your menu from the more than 40 recipes in the issue, then decorate your home for the holiday with the creative ideas inspired by Martha's personal basket collection (“O Beautiful . . .,” page 120). Most of all, we hope that these pages transport you and that, should you travel to your loved ones this Thanksgiving, you enjoy the company and the meal, as well as the ride.

*Eric A. Pike*

Eric A. Pike, editor in chief

## HOW-TO

### Dyed Corn Husks



#### Supplies

Ornamental corn  
Dye, such as Rit  
Plastic take-out containers or wide-mouthed glass jars (high enough to submerge husks)

1. Moisten husks, then pull back if not already pulled back.
2. Mix each dye with water in containers or jars according to package directions.
3. Cover a flat surface with paper towels. Submerge husks (but not corn) completely in dye; let soak a few minutes.
4. Remove husks from dye bath. Lay corn on paper towels; let dry overnight.

#### Sources

**Decorative mini Indian corn**, \$7 for 6, [curiouscountrycreations.com](http://curiouscountrycreations.com).  
**Rit liquid dye**, \$4.50 each, [michaels.com](http://michaels.com).





*well-being begins  
on the inside*

Steep a cup of Yogi tea and you have something more than delicious. Every intriguing blend of herbs and botanicals is on a mission, supporting energy, stamina, clarity, immunity, tranquility, cleansing or unwinding. Every cup is a gift to mind, body and spirit.



*how good can  
you feel?*





## TOGETHER FOREVER

I, lid, take you, base,  
to be my partner for life.  
With snap-locking, I promise  
to fit and contain, through  
refrigerators and cabinets,  
for lunches and for leftovers,  
even if the microwave  
pulls us apart.

© 2015 Newell Rubbermaid Inc. All rights reserved.



easyfindLids™





92

**AMBER WAVES**

Martha Stewart American Made Award winner Hayden Flour Mills is **bringing ancient grains** back to the American Southwest.

114

**PURPLE MOUNTAIN MAJESTIES**

A prairie meadow near the Colorado Rockies is the setting for a gorgeous **garden that combines color and shape** in evocative ways.

120

**O BEAUTIFUL . . .**

Both attractive and useful, baskets inspire an array of **creative options** for your Thanksgiving décor. Our simple crafts projects show you how.



100

**FROM SEA TO SHINING SEA**

Our veritable cornucopia of Thanksgiving menu options highlights the vast bounty of ingredients and traditions from across the United States.

This chocolate-pecan tart, a twist on classic pecan pie, includes a touch of maple sugar. For the recipe, see page 153.

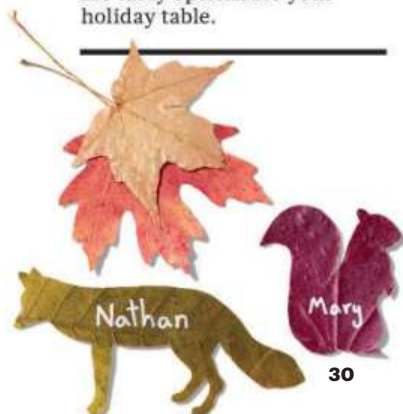


21

## FROM MARTHA

## Heritage Turkeys

Why these historic breeds are tasty options for your holiday table.



30

27

## GOOD THINGS

Leaf place cards for the kids' table, three upgrades for cranberry sauce, a bird-feeder wreath, and more.

35

## BEAUTY &amp; STYLE

## DIY Style

Whimsical color-blocked mittens to knit for yourself (or give to others). 35

## Fragrance

The remarkable histories behind six classic scents. 40

## Beauty News

Fruit- and veggie-based makeup colors, sponges infused with body wash, and more. 44



44

47

## FOOD &amp; GATHERINGS

## Perfect Bite

Sliced raw fennel topped with Parmigiano-Reggiano. 47

## What's for Dinner?

Four hearty casseroles that meld classic fall flavors with fresh herbs and vegetables. 48

## Editors' Picks

Nine of our favorite American-crafted cheeses. 52

## 101

Our make-ahead version of a beloved side dish: scalloped potatoes. 54

## In Our Pantry

How store-bought salsa can spice up mussels, barbecue sauce, and more. 58

## Eat Clean

Delicious holiday pie you can serve to your vegan or gluten-free guests. 60

## Sweets

Pumpkin purée puts a delectable seasonal spin on the traditional snickerdoodle. 66



66

69

## GOOD LIVING

## Tableau

Dried and fresh flowers combine to create a lavish effect. 69

## Home

The best accessories for any fireplace—traditional, modern, or country. 70



21

## American Made

Heather Lins Home is putting embroidery projects in the hands of home crafters. 78

## Garden

Long-underappreciated native plants get their due at the New York Botanical Garden. 82

129

## HOW-TO HANDBOOK

## Ask Martha

Our kitchen expert answers readers' Thanksgiving questions, plus napkin-folding techniques and more. 130

## Health

The surprising risk factors for type 2 diabetes. 134

## Homekeeping

Our primer on cleaning methods for pots and pans in six different materials. 138

## Pets

How our animals' intrinsic qualities make them such ideal companions. 140

## IN EVERY ISSUE

Martha's Month 4

Out & About 6

Editor's Letter 10

Recipe Index 143

American Made 156

## On the Cover

A molasses-cider glaze makes for an unforgettable holiday turkey. For the recipe, see page 146. Photograph by Chris Court. Prop styling by Christina Lane.





# Autumn Inspired

*Leaves* have fallen, guests have arrived and it's time to gather 'round a table as inspiring as the season. That's where we come in, with everything you need to set a holiday table that's delightful, unexpected and one-of-a-kind. Like you. 🍁

*Find your perfect table setting. We've created the best looks for your holiday at [pier1.com/tablescapes](http://pier1.com/tablescapes).*

**Pier1**™  
IMPORTS



## invati™ solutions for thinning hair

### 3-STEP SYSTEM



**1. exfoliate**  
**invati™ exfoliating**  
**shampoo**  
cleanses and  
renews the scalp.



**2. thicken**  
**invati™ thickening**  
**conditioner**  
weightlessly  
thickens hair  
from within.



**3. activate\***  
**invati™ scalp**  
**revitalizer** helps you  
keep the hair you  
have longer.\*\*



## try invati™ for FREE

Receive your 3-step  
**invati™ sample†** at a  
participating location.  
Find your location at  
[aveda.com/msl](http://aveda.com/msl) or call 888.688.6672.

\*When massaged in.

\*\*Due to breakage, in a 12-week clinical test of the invati™ system.

†One system sample per customer. Contains 10 ml invati shampoo, conditioner and scalp revitalizer. While supplies last. Come to a participating location in the U.S. or Canada to redeem.

Founder and Chief Creative Officer **Martha Stewart**

**Living** MARTHA STEWART

Editor in Chief and Content Director **Eric A. Pike**

General Manager **Meesha Diaz Haddad** Editorial Director **Ellen Morrissey**

Creative Director **Jennifer Wagner**

#### EXECUTIVE EDITORIAL DIRECTORS

Food **Lucinda Scala Quinn**

Decorating **Kevin Sharkey**

Style **Ayesha Patel**

Crafts **Hannah Milman**

#### FOOD & ENTERTAINING

Editorial Director **Sarah Carey**

Editor **Shira Bocar**

Senior Editor **Greg Lofts**

Associate Editors

**Laura Rege, Lauryn Tyrell**

Recipe Tester **Lindsay Strand**

Editorial Assistant

**Kavita Thirupuvanam**

Kitchen Manager **Gertrude Porter**

Test Kitchen Assistant **Josefa Palacios**

#### CRAFTS

Editorial Director **Marcie McGoldrick**

Deputy Editor **Silke Stoddard**

Associate Editor **Erin Furey**

Assistant Editor **Katie Holdefehr**

#### GARDEN

Garden & Features Editor

**Melissa Ozawa**

Senior Garden Editor **Todd Carr**

#### HOME

Home Editor **Lorna Aragon**

Editorial Assistant **Cathryn DeLaRosa**

#### STYLE

Deputy Style Editor **Tanya Graff**

Editor at Large **Kate Berry**

Senior Style Editor **Naomi deMañana**

Associate Style Editor **Katie Covington**

Associate Fashion Editor

**Carrie Goldberg**

Assistant Editor **Colleen Banks**

Editorial Assistant **Sarah Vasil**

#### BEAUTY & LIFESTYLE

Director **Melissa Milrad Goldstein**

#### INTERNATIONAL

Brand Development **Ruth Feldman**

#### EDITORIAL & DIGITAL

Editors at Large

**Evelyn Battaglia, Amy Conway**

Executive Editor **Joanne Chen**

Deputy Editor **Fan Winston**

Executive Digital Editor

**Kristine Solomon**

Deputy Digital Editor **Angela Law**

Managing Editor **Susanne Ruppert**

Senior Digital Editor **Victoria Spencer**

Assistant Managing Editor

**Paulie Dibner**

Assistant Editor **Kayla Alewel**

Assistant Digital Editor

**Alexandra Churchill**

Editorial Assistant

**Christopher Rudolph**

#### COPY & RESEARCH

Copy Chief/Articles Editor

**Myles McDonnell**

Research Director **Ann Sackrider**

Copy Editor **Frances Vigna**

#### PHOTO

Photo Editor **Linda Denahan**

Senior Photo Producer **Muzam Agha**

Senior Associate Photo Editor

**Andie Diemer**

Photographer **Bryan Gardner**

Digital Photo Editor **Mike Krautter**

#### PRODUCTION

Senior Image Quality Director

**Denise Clappi**

Design Production Managers

**Judy Glasser, Duane Stapp**

Design Production Associate

**John Myers**

Senior Digital Imaging Specialists

**Spyridon Ginis, Sasha Weleber**

Digital Imaging Specialists

**Daniel Chambers, Ryan Monaghan**

Director, Application Support

**Jill Joyner**

#### CONTRIBUTORS

Ryan McCallister, Alexis Stewart

#### ART

Deputy Design Director **Jenn McManus**

Art Director **Jaspal Riyait**

Senior Art Director **Nia Lawrence**

Associate Art Director **Laura Lutz**

Art Department Assistant **Jocelyn Teres**

#### OPERATIONS

Photo Rights & Archive Director

**Alison Vanek Devine**

Photo Studio Manager **Michael Varrassi**

Photo Studio Equipment & Digital

Assets Manager **Stacey Tyrell**

Photo Studio Assistant **Matthew Wilson**

Digital Photography Technician

**Hadley Henry**

Design and Fabrication Supervisor

**Tysean Washington**

Design and Fabrication Shop Assistant

**Waverly Garvey**

Set Carpenter **Raymond Conner**

Prop Library Manager **Jutta Amse**

#### VIDEO PRODUCTION

SVP, Development & Programming

**Kimberly Miller-Olko**

SVP, Executive Producer,

Editorial Content **Lisa Wagner**

Line Producer **Jim Brennan**

Design Director **Anduin Havens**

#### BUSINESS OFFICE

SVP, General Manager—Media

**Claudio Goldbarg**

Assistant Business Manager

**Michelle Hsueh**

#### CORPORATE

SVP, Controller **Allison Jacques**

VP, Facilities **Lynn Goodwin**

Chief Executive Officer **Daniel W. Dienst**

Chief Financial Officer **Kenneth West**

EVP, General Counsel & Corporate Secretary **Allison Hoffman**

SVP, Digital Programming & Strategy **Inbar Barak**





thicker,  
fuller hair  
is yours



**REDUCE HAIR LOSS BY 33%\* with invati™ solutions for thinning hair**

**Invati™** is 97% naturally derived\*\* and taps the power of Ayurveda, the ancient healing art of India, with densiplex™, an invigorating blend of ginseng and certified organic turmeric.

**Try invati™ for FREE†—find a participating location at [aveda.com/msl](http://aveda.com/msl) or call 888.688.6672.**

\*Due to breakage, in a 12-week clinical test of the invati™ system. \*\*From plants, non-petroleum minerals or water. Learn more at [aveda.com](http://aveda.com). †One system sample per customer. While supplies last.

Hair by Antoinette Beenders.

©Aveda Corp.





Crystals of  
Pure Cane  
Sugar  
& Honey



With Domino® Honey Granules, you can add a sweet honey taste to teas or cereals, or measure for recipes without a sticky mess.



Pourable Brown Sugar Quick Dissolve Superfine Sugar

Also try the  
topping  
sugar  
and the  
beverage  
sugar.

[dominosugar.com/flip-top-sugars](http://dominosugar.com/flip-top-sugars)



Domino Sugar is part of **ASR**  
G R O U P

**Living** MARTHA STEWART

SVP, Group Publisher **Christine Guilfoyle**

VP, Publisher—Martha Stewart **Daren Mazzucca**

Group Associate Publisher Marketing **Jodi Marchisotta**

## ADVERTISING SALES

### New York

Sales Director Consumer Goods

**Lizzie Meier Utt**

Sales Director Home

**Michelle O'Connor**

Sales Director **Susan Schwartzman**

Account Manager **Taylor Theiss**

Ad Sales Coordinators

**Casey Brundage, Jennifer Fass**

### Midwest

Integrated Sales Directors

**Brad Moore, Shannon Sutton**

Sales Assistant **Julie Staffan**

### West Coast

West Coast Director **Joseph Petrillo**

Sales Director **Kelly McCoy**

### Direct Media

Senior Business Development Manager

**Lisa Ayala**

## DIGITAL ADVERTISING SALES

Senior Account Managers

**Alexandra Giordano, Molly Goebel**

## INTEGRATED MARKETING

Executive Director Marketing

**Vanessa Goldberg-Drossman**

Brand Director Martha Stewart Living

**Emily Payton**

Associate Director Events & Partnerships **Jessica Stonehouse**

Associate Director Marketing  
**Lindsey Cox**

Senior Sales Development Manager  
**Olivia Spadafore**

Associate Sales Development Manager  
**Ashley Wells-Wood**

Marketing Assistant **Remy Albert**

Creative Director **Lisa Kim**

Senior Designer **Dorie Herman**

## PRODUCTION, CIRCULATION & FINANCE

Senior Production Manager

**Melanie Stoltenberg**

Advertising Operations Manager  
**Julie Strehlow**

Production Traffic Supervisor  
**Julee Evans**

Quality/Technical Director  
**Dave Wolvek**

Associate Consumer Marketing  
Director **Leslie Schaeffer**

Newsstand **Jennifer Hamilton**

Business Director **Ron Clingman**

Advertising Business Manager  
**Michael Mosso**

## MEREDITH NATIONAL MEDIA GROUP

President **Tom Harty**

### Executive Vice Presidents

President Parents Network

**Carey Witmer**

President Women's Lifestyle  
**Thomas Witschi**

President Meredith Digital **Jon Werther**

Chief Marketing Officer **Nancy Weber**

Chief Revenue Officer

**Michael Brownstein**

General Manager **Doug Olson**

### Senior Vice Presidents

Chief Digital Officer **Andy Wilson**

Digital Sales **Marc Rothschild**

Innovation Officer **Carolyn Bekkedahl**

Research Solutions **Britta Cleveland**

### Vice Presidents

Business Planning and Analysis  
**Rob Silverstone**

Content Licensing **Larry Sommers**

Corporate Marketing  
**Stephanie Connolly**

Corporate Sales **Brian Kightlinger**

Digital Video **Laura Rowley**

Direct Media **Patti Follo**

Brand Licensing **Elise Contarsy**

Communications **Patrick Taylor**

Human Resources **Dina Nathanson**

Strategic Sourcing Newsstand

Production **Chuck Howell**

Chairman and Chief Executive Officer **Stephen M. Lacy**

President Meredith Local Media Group **Paul Karpowicz**

Vice Chairman **Mell Meredith Frazier**

In Memoriam **E. T. Meredith III (1933–2003)**

**SUBSCRIPTION HELP:** Visit [marthastewart.com/myaccount](http://marthastewart.com/myaccount); email us at [mlvcustserv@cdsfulfillment.com](mailto:mlvcustserv@cdsfulfillment.com); or call 800-999-6518. **For editorial queries:** Please write to Letters Department, Martha Stewart Living, 601 West 26th Street, New York, NY 10001; or email: [living@marthastewart.com](mailto:living@marthastewart.com). Visit our website for more information: [www.marthastewart.com](http://www.marthastewart.com). © 2015 Meredith Corporation. All rights reserved. Reproduction in whole or in part without permission is prohibited. All projects described in this publication are for private, noncommercial use only. No rights for commercial use or exploitation are given or implied. Martha Stewart Living is a trademark registered in the U.S. Patent and Trademark Office.

**Advertising Offices** **New York:** Meredith Corporation, 805 Third Avenue, 27th floor, New York, NY 10022; 212-499-2093. **West Coast:** Meredith Corporation, 1990 S. Bundy Drive, Suite 500, Los Angeles, CA 90025; 310-207-7566. **Chicago:** Meredith Corporation, 333 N. Michigan Avenue, Suite 1500, Chicago, IL 60601; 312-580-1600. **Direct Media:** Meredith Corporation, 805 Third Avenue, 6th floor, New York, NY 10022; 212-499-6795. **Marketplace Advertising:** Smyth Media Group, One Bridge Street, Suite 130, Irvington, NY 10533; 914-409-4212.



PRINTED IN THE USA



# LAYER ON THE THANKFULNESS

Sweet cream  
to top it off!

Ginger snaps  
add a crunch.

Your pumpkin  
flavor fix.



## PUMPKIN PIE PARFAIT

1 cup heavy cream, cold  
2 tbsp + 1/3 cup Domino®  
Granulated Sugar, divided  
1 tsp vanilla extract  
4 oz. brick cream cheese,  
softened at room temperature  
1/2 cup canned pumpkin purée  
1/2 tsp ground cinnamon  
1/4 tsp ground nutmeg  
1/4 tsp ground ginger  
18-20 ginger snap cookies\*

Pour heavy cream into a cold stainless steel bowl and beat with an electric mixer until it begins to thicken. Slowly add 2 tbsp Domino® Granulated Sugar and vanilla extract. Continue beating until cream forms soft peaks. Place in refrigerator.

In another large bowl, beat cream cheese. Slowly add 1/3 cup Domino® Granulated Sugar; mix until smooth. Add pumpkin, cinnamon, nutmeg and ginger until combined. Gently fold in 1/3 portion of the whipped cream into the pumpkin mixture.

Assemble the parfaits by layering the crushed cookies, pumpkin mixture and whipped cream. Repeat once or twice depending on the size of the glass. Garnish with cookie crumbs, if desired.

Yields 1 1/2 cups pumpkin filling plus 1 1/2 cups whipped cream. Makes (4) 8 oz. or (8) 4 oz. servings.

\* Find our ginger snap cookie recipe at [dominosugar.com](http://dominosugar.com).



the Real Way  
to do Sweet!



[dominosugar.com](http://dominosugar.com)

Domino Sugar is part of **ASR**  
GROUP



# WELCOME TO THE **CLUB** SNACK BAR TODAY'S SPECIALS

THE VEGGIE  
CLUB



THE PB&J  
CLUB



THE HAM & CHEESE  
CLUB



Turn your kitchen into the family snack bar  
with light, flaky, buttery **Club® Snack Crackers**.  
For satisfied customers, every time.





# FROM MARTHA

Teach and Inspire



The White Holland turkeys at Stone Barns Center for Food & Agriculture, in Pocantico Hills, New York, spend their days roaming in the pasture.

## Better Birds

Heritage turkeys—rare, old breeds that are part of our nation's history—are valued for their beautiful plumage and wonderful flavor. Consider adding one to your Thanksgiving celebration this year.

PHOTOGRAPHS BY MARCUS NILSSON



## Heritage Turkeys

FROM MARTHA

**I have always** tried to raise a few beautiful heritage turkeys for my Thanksgiving table. The poults are ordered early in the year for June or July delivery and are then put in their own free-range pen next to the chicken coops. They are fed organic corn and pelletized food and all sorts of kitchen vegetable scraps, greens from the garden, and even grass cuttings, which they adore. By November, the toms are about 30 pounds; the hens weigh in at about 19 to 24 pounds.

Last year I did not grow my own birds, but I knew several local farmers who were raising heritage turkeys. The always-inspiring Stone Barns Center for Food & Agriculture—a non-profit education center in nearby Pocantico Hills, New York—had about 250 heritage turkeys for sale.

We visited Craig Haney, the livestock farm director at Stone Barns, which has raised several heritage breeds, including Standard Bronze, Black Spanish, Narragansett, White Holland, and Bourbon Red. We toured the clean, open barns where the turkeys spend their nights, and observed the “turkey promenade” to the grassy pastures where they spend their days.

The real payoff is, of course, on Thanksgiving Day, when the pristine and gorgeous birds are served on giant turkey platters. Thanksgiving at my home is always a big deal, usually attended by 30 to 40 friends and family members. Variety is key, but I never throw all tradition to the winds. There are always several delicious stuffings and dressings to choose from. Please try my newest one, incorporating butternut squash—you will love it.



### Fine Feathered Friends

By choosing a heritage bird, you are helping to protect the cultural legacy of the old breeds and to keep genetic diversity for the future. Here, a selection of birds raised at Stone Barns Center; for more information, visit [stonebarnscenter.org](http://stonebarnscenter.org).

To learn more about heritage turkeys, go to [livestockconservancy.org](http://livestockconservancy.org).

1

#### White Holland

One of the rarer heritage breeds available today, the White Holland has snow-white feathers and was first recognized by the American Poultry Association in 1874.

2

#### Narragansett (hen)

A descendant of turkeys brought to America from Europe centuries ago, the Narragansett was developed in Rhode Island. Young hens weigh about 14 pounds.

3

#### Narragansett (tom)

Young Narragansett toms weigh about 23 pounds. This turkey has a distinctive black, gray, tan, and white pattern.

4

#### Standard Bronze

This breed originated as a cross between turkeys brought from Europe by early settlers and the wild turkeys found here.



FIND WHO YOU  
HAVE NOT YET  
BECOME.



**Toyota Corolla** | [toyota.com/corolla](http://toyota.com/corolla)

Options shown. ©2015 Toyota Motor Sales, U.S.A., Inc.

 **Let's  
Go  
Places**



**A CUT ABOVE**

Heritage birds have, quite simply, incredible turkey flavor (making the additional expense well worth it). The skin on this bird was so crisp that it practically shattered.





## Heritage Turkeys

FROM MARTHA

## HERBED TURKEY

Active Time: **50 min.**  
Total Time: **About 4 hr.**  
Serves: **12**

Use the giblets to make turkey stock (for our recipe, go to [marthastewart.com/turkey-stock](http://marthastewart.com/turkey-stock)). The USDA recommends cooking poultry to 165°. Heritage-turkey farmers usually recommend a lower temperature, which is how we cooked our birds.

- 1 stick unsalted butter, room temperature**
- 2 teaspoons finely grated orange zest, plus ¼ cup juice and 4 large strips zest (from 2 oranges)**
- 2 teaspoons finely grated lemon zest**
- ⅓ cup minced fresh sage and 4 whole sprigs, plus more sprigs for serving**
- 2 tablespoons minced fresh thyme and 4 whole sprigs, plus more sprigs for serving**
- Coarse salt and freshly ground pepper**
- 1 heritage-breed turkey, 15 to 18 pounds, room temperature**
- Squash, Chestnut, and Brioché Stuffing (recipe follows)**
- 2 cups dry white wine, such as Sauvignon Blanc**

## GRAVY

- 2½ cups turkey stock (see note, above)**
- 1 tablespoon instant flour, such as Wondra**
- 1.** Preheat oven to 425°, with rack on bottom. Mash together butter, grated zests, minced sage and thyme, 1 tablespoon salt, and 1 teaspoon pepper. Pat turkey dry. Loosen skin of breast and thighs; rub herb mixture under skin. Season inside cavity and outside with salt.
- 2.** Fill cavity and neck end lightly with stuffing. Transfer remaining stuffing to a 1-quart baking dish; cover with parchment-lined foil. Tie legs and tuck wing tips under. Transfer to a roasting pan fitted with a rack. Bring wine, orange juice,

orange-zest strips, whole sage and thyme sprigs, and 2½ cups water to a boil. Dampen a piece of cheesecloth with wine mixture; drape over turkey. Pour remaining liquid into roasting pan.

- 3.** Roast turkey 30 minutes; baste with pan juices. Reduce temperature to 350° and roast 30 minutes more. Remove cheesecloth; baste. Continue roasting, basting bird and rotating pan every 30 minutes, until a thermometer inserted into thickest part of thigh (avoiding bone) registers 150° to 155° (for a conventional turkey, 165°), about 1 hour, 30 minutes more, adding water to pan as needed to prevent scorching (if bird is browning too quickly, tent with foil). Transfer turkey to a platter; let stand 45 minutes. Reserve pan with drippings for gravy.

- 4.** Meanwhile, bake remaining stuffing 25 minutes. Uncover; bake until heated through and crunchy on top, about 20 minutes more. Carve turkey and serve, topped with more sage and thyme sprigs.

## GRAVY HOW-TO

1

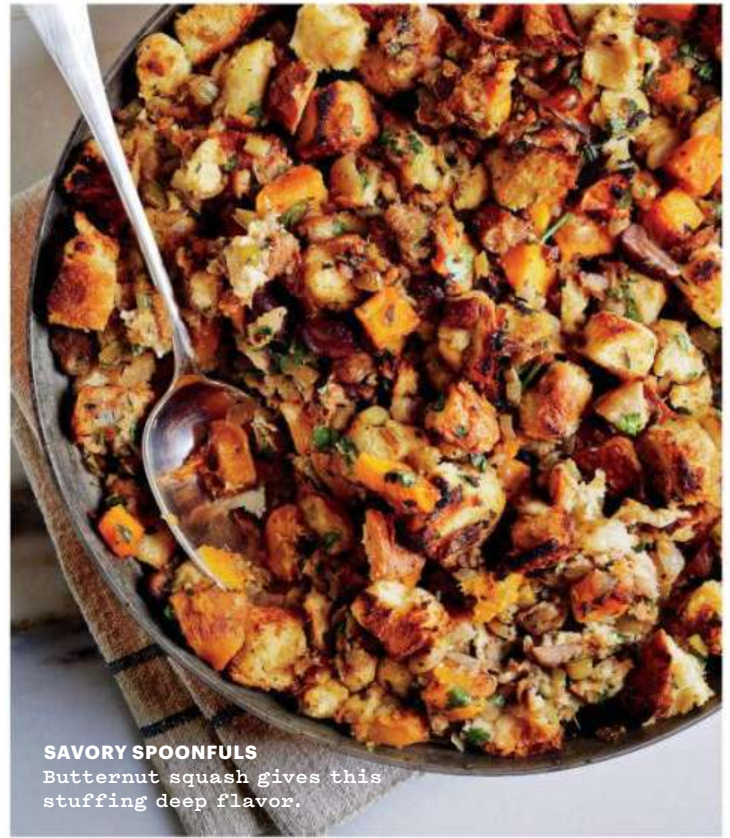
While turkey is resting, pour pan drippings into a fat separator; let stand until fat rises to surface. (Or use a large glass measuring cup and skim fat from top with a spoon.)

2

Bring 1½ cups stock to a boil in roasting pan over two burners, scraping up browned bits from bottom of pan with a wooden spoon. Whisk together remaining 1 cup stock and flour; stir into pan. Boil until thickened and reduced, about 5 minutes.

3

Stir in defatted pan juices; cook until heated through. Season with salt and pepper. Serve hot, in a gravy boat.



## SAVORY SPOONFULS

Butternut squash gives this stuffing deep flavor.

## SQUASH, CHESTNUT, AND Brioche STUFFING

Active Time: **45 min.**  
Total Time: **1 hr. 25 min.**  
Makes: **14 cups**

Leave the bread out overnight, or dry it in a 350° oven for about 10 minutes.

- 1 butternut squash, peeled, halved, seeded, and cut into ¾-inch pieces (8 cups)**
- ¼ cup extra-virgin olive oil**
- 3 large sprigs sage**
- Coarse salt and freshly ground pepper**
- 5 tablespoons unsalted butter**
- 2 onions, finely chopped**
- 6 stalks celery, finely chopped**
- 3 tablespoons finely chopped thyme**
- 2 teaspoons minced rosemary**
- 14 ounces roasted peeled chestnuts, coarsely chopped**
- 1 loaf brioche with crust, cut into ¾-inch cubes (12 cups) and dried (see note, left)**
- 2 cups turkey stock (see note, above left)**
- 1 cup coarsely chopped fresh flat-leaf parsley**
- 1.** Preheat oven to 425°. Toss squash with oil and sage; season with salt and pepper. Spread in a single layer on a rimmed baking sheet. Roast, flipping once, until golden brown and tender, about 40 minutes. Crumble sage.
- 2.** Melt butter in a large straight-sided skillet over high. Add onions, celery, thyme, rosemary, chestnuts, 2 teaspoons salt, and ¾ teaspoon pepper. Cook, stirring occasionally, until onions are translucent, 5 to 6 minutes. Add to a large bowl with bread and squash mixture. Drizzle with stock; toss to combine. Stir in parsley; season with salt and pepper. Let cool completely before stuffing bird.



ADVERTISEMENT

# TUNE IN *for* DELICIOUS

Join Martha Stewart in her kitchen for season five of this 13-episode baking course, featuring Martha's favorite recipes. **MARTHA BAKES** airs on PBS; check local listings.

**Martha  
BAKES**



#### EPISODE 1: NEVER ENOUGH CHOCOLATE

You'll go nuts for this decadent Chocolate Pistachio Tart. Learn how to bake it with Martha in the premiere episode, along with a Roberta Heart Cake and Chocolate-Hazelnut Biscotti. Plus, tune in for tips on making chocolate embellishments with special guest Jacques Torres.

SPONSORED BY



PRESENTED BY





# GOOD THINGS

Upgrades, Solutions, Inspirations



CRAFT

## MARKS OF DISTINCTION

Looking for a way to help a holiday hostess gift stand out? We've got you covered. These pretty vintage harvest designs give any offering seasonal appeal. Download our clip art at [marthastewart.com/harvest-gift-wrap](http://marthastewart.com/harvest-gift-wrap); print and cut out. Use our specially sized designs for wine bottles, pairs of taper candles, and matchbooks. Or use a patterned sheet to wrap chocolate bars and other small items. The finishing touch: Punch a hole in each tag and secure it with twine.

PHOTOGRAPHS BY AARON DYER



## TIP

Wear gloves when planting hyacinth bulbs this fall. While their flowers smell sweet come spring, their bulbs can be an irritant and cause an itchy skin rash.

## FOOD

**Autumn by the Glass**

Enjoy the spicy sweetness of warm mulled cider with a twist: the flavor of another fall fruit, pears. In a saucepan, combine 4 cups pear nectar (found in the juice aisle at most grocery stores), 2 cinnamon sticks, 6 whole cloves, and an inch of fresh ginger, thinly sliced. Bring the mixture to a boil over medium-high. Cover, remove from heat, and let steep 15 minutes. Strain and serve hot, garnished with a cinnamon stick and a thin slice of pear. For spiked cider, add a shot of pear brandy. Store in the refrigerator for up to a week; reheat to serve.



## GARDEN

**For the Birds**

Give your feathered friends a treat by converting an inexpensive standard-size balsam wreath into a bird feeder. Start by threading floral wire through the skins of halved oranges; twist it behind the wreath to attach them tightly. Spread peanut butter generously onto pinecones; roll them in birdseed. Then thread the pinecones with wire and place them between citrus halves. Hang the wreath on a fence or outbuilding—and watch birds flock to the feast.

## Supplies

Floral wire  
Oranges  
Balsam wreath  
Peanut butter  
Pinecones  
Birdseed

## Sources

**Balsam wreath**, from \$37, [wreath.com](http://wreath.com).

**Floral wire**, by Panacea, 26 gauge, \$2 for 250', [michaels.com](http://michaels.com).



Choose a thick floral wire. We used 26 gauge to hold the citrus and pinecones in place and prevent drooping.



# The UPS Store has Paul's printing covered.

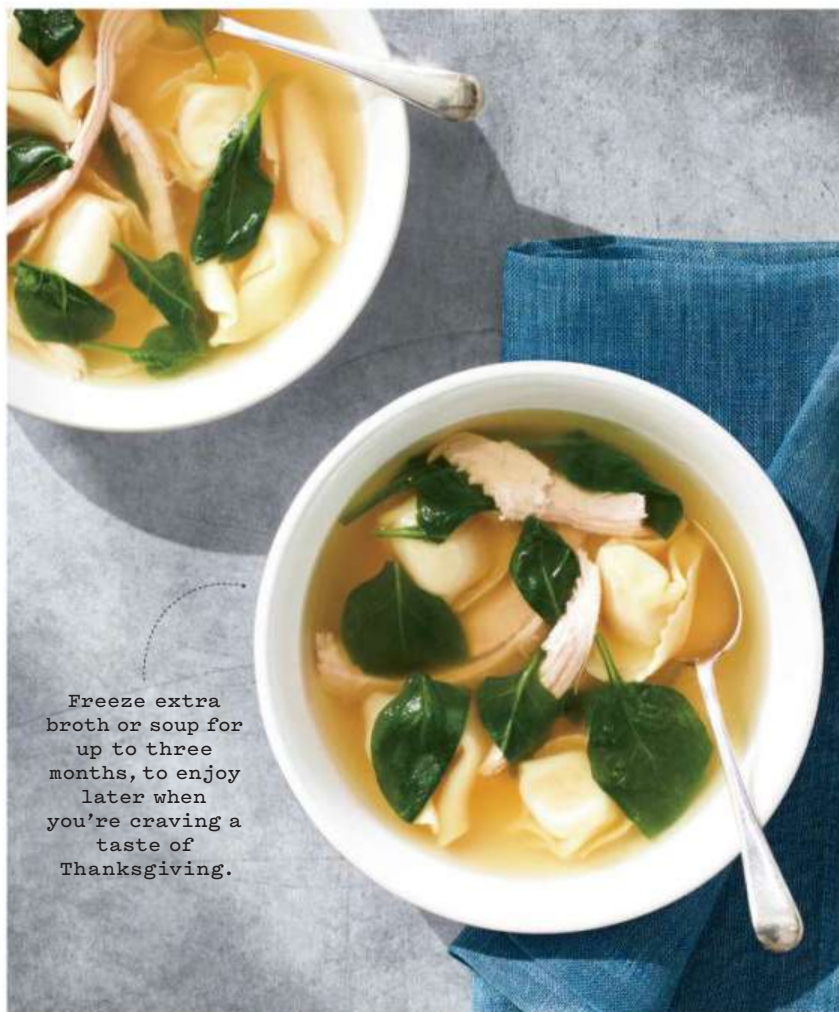


When Paul of Pura Vida needs perfectly printed stickers, postcards, inserts, more stickers, packaging, catalogs, and yes, even more stickers, he trusts Burke at The UPS Store® to get it right, every time. We're here to help you too. Together, there's nothing we can't solve. See what your local store can print for you at [theupsstore.com](http://theupsstore.com).

**united problem solvers™**

**The UPS Store** 





Freeze extra broth or soup for up to three months, to enjoy later when you're craving a taste of Thanksgiving.

## FOOD

### Leftovers to Love

A leftover turkey carcass can be used to make a delicious broth. For every 1 pound of carcass, place 1 each coarsely chopped large carrot, onion, and celery stalk; a few sprigs fresh flat-leaf parsley; 5 whole black peppercorns; and 1 bay leaf in a large stockpot. Add the cut-up carcass and enough water to fully cover it. Bring to a gentle simmer for at least 1 hour and up to 2½ hours for full flavor. Strain through a fine-mesh sieve; discard solids and degrease. Store broth, covered, in the refrigerator for up to a week. To make a warming soup with it—akin to tortellini en brodo (an Italian favorite)—bring 8 cups to a boil and season with salt. Add 1 packed cup baby-spinach leaves and 2 cups shredded leftover turkey meat; simmer until spinach wilts, about 2 minutes. Cook 9 ounces tortellini in a separate pot; add to soup just before serving.



## FOOD

### Get a Strip

Enjoy a salty-sweet, omega-3-rich alternative to bacon with this recipe for maple syrup-glazed salmon. Preheat oven to 325°. Cut ¼ pound thinly sliced cold-smoked salmon into 1½-inch-wide strips. Place in a single layer on a parchment-lined rimmed baking sheet. Brush generously with pure maple syrup. Bake until syrup caramelizes and edges of salmon brown, 20 to 22 minutes. Remove from oven and transfer with a large spatula to a plate; let cool.

## CRAFT

### Party Animals

Use backyard leaves to make place cards for the kids' table—or have your young dinner guests create their own. Go to [marthastewart.com/leaf-place-cards](http://marthastewart.com/leaf-place-cards) to download and print our forest-animal templates. Place each template on a leaf, secure it with tape, and use detail scissors to cut out the animal. If you're using brittle leaves, reinforce them with layers of tape on the backs before cutting. Write names on the place cards with a paint pen.

#### Supplies

Leaves  
Clear tape  
Detail scissors  
Silver paint pen

#### Sources

**Pressed leaves**, from \$1.75 for 10, [naturespressed.com](http://naturespressed.com). **Premier single fine-tip-point pen**, by Prismacolor, in Metallic Silver Fine, \$3.50, [utrecht.com](http://utrecht.com).





## FOOD

## Keeping Things Saucy

Elevate—and customize—any basic cranberry sauce (see recipe, right) with one of our tantalizing two-ingredient flavor boosters. Simply mix the tasty components into the sauce with a spoon before it cools and enjoy it the day of, or store it in an airtight container in the refrigerator for up to a week.

Start With  
2½ CUPS CRANBERRY SAUCE

Upgrade

## FIGS + BALSAMIC

¾ cup finely chopped dried figs and ¾ teaspoon balsamic vinegar

Upgrade

## APPLE + WALNUTS

¾ cup peeled, cored, and grated apple, and ¾ cup chopped toasted walnuts

Upgrade

## ORANGE + CINNAMON

1½ teaspoons finely grated zest and chopped supremed segments from 1 orange, and a pinch of ground cinnamon

## Cranberry Sauce

Active Time: 10 min.

Total Time: 15 min.

Makes: 2¼ cups

1 bag (12 ounces)  
fresh cranberries

¾ cup sugar

1 teaspoon grated  
lemon zest

In a medium saucepan, combine cranberries, sugar, lemon zest, and 1 cup water; bring to a boil. Reduce to a simmer; cook until cranberries are soft, about 10 minutes. Transfer to a bowl and stir in desired upgrades, left. Let cool to room temperature.

## TIP

We love the easy homemade apple-cider vinegar in Alice Waters's recently released book, *My Pantry* (Pam Krauss Books): While you're baking pies and tarts, save your apple scraps and freeze them. Once you have 2 quarts, start the aging process: Let them sit in a large cheesecloth-covered glass bowl with sugar and water for 6 to 8 weeks. For more details, see [marthastewart.com/apple-cider-vinegar](http://marthastewart.com/apple-cider-vinegar).





You can use any dried foliage, including tallow and canella berries, wild lily pods, globe thistle, lemon leaves, mum flowers, and thistle.

## CRAFT

## Made in the Shades

Wow dinner guests with a bold color-blocked table this Thanksgiving. Instead of traditional fall colors, we chose soft pink, deep navy, and metallic gold to create a display that's equally elegant and in step with the season.

## Bud Vases

Pour in enough craft paint to coat entire inner surface of vase when swirled; pour out excess. Let dry, upside down, on a paper towel, 2 days.

## Place Cards

Cut an 8½-by-5½-inch rectangle from colored paper. In a well-ventilated room, spray-paint both sides of a pressed leaf in a contrasting color. Let dry, 15 minutes; spray again. Let dry completely, then tie onto paper with

twine in same color as paper's. Write names with a paint pen.

## Candleholders

In a well-ventilated room, spray-paint holders in similar colors to candles'. Let dry, 15 minutes; spray again. Let dry completely before using.

## Pumpkins

Tape off stems with painters' tape. In a well-ventilated room, spray-paint pumpkins. Let dry, 15 minutes; spray again. Let dry completely.

## Sources

**Multisurface acrylic craft paint**, by Martha Stewart Crafts, in Deep Sea, Porcelain Doll, and Gold, from \$2 each, [michaels.com](http://michaels.com). **Taper candles**, 12", in Navy Blue, Petal Pink, and Metallic Gold, from \$12.25 for 2, [creativecandles.com](http://creativecandles.com). **Candlesticks**, from \$1.25 each, [craftparts.com](http://craftparts.com). **Spray paint**, by Montana Gold, in Nautilus, Shrimp Pastel, and Goldchrome, \$7 each, [dickblick.com](http://dickblick.com). **Wide cotton-gima twine**, by Habu Textiles, in Navy, \$11.50, [purlsoho.com](http://purlsoho.com).

## FOOD

## Get the Scoop

Treat your guests to festive flavor with this cool trick. In a large bowl, simply fold ⅔ cup pumpkin purée into 1 pint slightly softened vanilla ice cream. (You can also use the paddle attachment of your kitchen mixer on low speed.) Transfer the mixture to a freezer-safe container and let it harden before serving. It's delicious alone or topped with slices of candied ginger. Store, covered with plastic wrap, in the freezer.



## TIP

Free up burner space when cooking Thanksgiving dinner by enlisting your slow cooker. Transfer your just-made mashed potatoes, stuffing, or gravy into it and let it sit on a low setting until you're ready to serve.



HONEYSUCKLE  
WHITE®



*Turkey raised simply so you  
can add all the trimmings.*

Everyone deserves a holiday meal they can feel good about. Our independent family farmers raise turkey the right way — without growth-promoting antibiotics, fresh from their farms to your table.

Find holiday recipes



[Pinterest.com/HonestTurkey](https://www.pinterest.com/HonestTurkey) :: [HoneysuckleWhite.com](https://www.HoneysuckleWhite.com)





# NATURTINT®



## naturally better

Discover the difference of natural  
botanical ingredients for a permanent hair color  
experience like no other.

FIND NATURTINT AT YOUR LOCAL HEALTH FOOD STORE. LEARN MORE AT [naturtintusa.com](http://naturtintusa.com) | 877.372.6567



# BEAUTY & STYLE

Tips, DIY, News

For the warmest mittens, use worsted-weight yarn.

## NEW KNITS ON THE BLOCK

Our classic hand-knit mittens cheer up chilly days, thanks to playfully mismatched color-block patterns. Buy at least two skeins of yarn in different but coordinating colors (two skeins are enough to make one pair of women's and one pair of kids' mittens), or use leftover yarn from your knitting basket. The mittens make sweet holiday gifts, so start now—and let your imagination dictate the design.

PHOTOGRAPHS BY  
BRYAN GARDNER

Our pint-size mitten pattern fits most 2-to-3-year-olds.



# #MACYSANDMARTHA

*Get set for Thanksgiving, buffet style. Whether you're hosting two or twenty, **check the Macy's & Martha Pinterest board** for ideas and inspiration on setting up an irresistible spread. Also, be sure to watch Martha's video on entertaining at [macys.com/marthastewart](http://macys.com/marthastewart)*

*Boxed catering sets give you exactly the right amount of flatware*

*Fall-themed serving pieces add a touch of whimsy to your holiday table*

*For recipes, log on to [macys.co/martha](http://macys.co/martha)*







MARTHA STEWART  
COLLECTION

*Complete the look  
with serving pieces  
and accessories.  
For more options  
and recipes go to  
[macys.com/martha](http://macys.com/martha)*

MARTHA STEWART COLLECTION™

**Only at Macy's.** Everyday Entertaining 6-pc. buffet sets: dinner, lunch or dessert plates; pasta bowls, knives, forks or spoons. \$15-\$29. Everyday Entertaining 2-pc. serveware sets: oval platters or serving bowls. \$43. ♦ 1732010. Whiteware dinnerware & serveware including pumpkin soup tureen and individual bowls. \$9-\$92. ♦ 722567. Leaf serveware: platter, appetizer plates and 4-pc. salt cellar set. \$22-\$43. ♦ 2228886.

Advertised merchandise may not be carried at your local Macy's and selection may vary by store. 52090016



## STITCH BY STITCH

If you're new to knitting, check out [marthastewart.com/knit-round](http://marthastewart.com/knit-round) to get acquainted with basic stitches and terminology, then go to [marthastewart.com/stitch-markers](http://marthastewart.com/stitch-markers) to learn to use stitch markers to track rows. Once you have the fundamentals, follow the how-to, below. Our row-by-row patterns for women's mittens (and for kids', in parentheses) make them easier to knit than you might think.



## Supplies

4 double-pointed needles, U.S. #4

2 skeins worsted-weight yarn, in different colors

4 single-pointed needles, U.S. #6

Darning needle

Split-ring stitch marker (optional)

## Note

Start counting rounds anew at the base of each section.

## Gauge

20 stitches and 30 rows equal 4 inches on U.S. #6 needles, after blocking.

## HOW-TO

**1. KNIT CUFF** Using #4 needles, cast on 36 (26) stitches. Join for working in the round, being careful not to twist stitches. Work in a knit 1, purl 1 rib until cuff measures 2¾ (1¼) inches.

**2.** Switch to #6 needles, and change colors if desired (as shown, A; for details, see "How to Change Colors," right). Work 10 (4) rounds in stockinette stitch.

**3. START THUMB** Round 1: Knit 1, make 1 right, knit 1, make 1 left, knit to end of round = 38 (28) stitches on needles.

**Rounds 2 and 3:** Knit.

**Round 4:** Knit 1, make 1 right, knit 3, make 1 left, knit to end of round = 40 (30) stitches.

**Round 5:** Knit.

**Round 6:** Knit 1, make 1 right, knit 5, make 1 left, knit to end of round = 42 (32) stitches.

Continue in pattern as set, increasing 2 stitches every third round 7 (5) times before and after the increases from the round before, until you have 15 (11) stitches between increases.

**Round 15 (11):** Knit 50 (40) stitches.

**Round 16 (12):** Knit 1, slip 15 (11) stitches onto waste yarn (as shown, B), knit to end of round = 35 (25) stitches.

Pull working yarn tight over held stitches when continuing to work rest of round. (This will prevent a gap later, when picking up stitches for the thumb.)

**4. KNIT HANDS** Work in stockinette stitch for 24 (12) rows, or until hand measures 1¾ inches (1 inch) from desired finished length.

**5. Rounds 25 (12), 27 (14), 29 (16), 31, 33, 35:** Knit all stitches.

**Round 26 (13):** \*Knit 5 (3), knit 2 together, repeat from \* around = 30 (20) stitches.

**Round 28 (15):** \*Knit 4 (2), knit 2 together, repeat from \* around = 25 (15) stitches.

**Round 30 (17):** \*Knit 3 (1), knit 2 together, repeat from \* around = 20 (10) stitches.

**Round 32 (women's size only):** \*Knit 2, knit 2 together, repeat from \* around = 15 stitches.

**Round 34 (18):** \*Knit 1 (0), knit 2 together, repeat from \* around = 10 (5) stitches.

**All sizes:** Trim yarn, leaving a 5-inch tail. Using darning needle, thread tail through remaining stitches and pull together tightly. Weave in and trim ends.

**6. COMPLETE THUMB** Place the 15 (11) held stitches from waste yarn onto 3 double-pointed needles.

**Round 1:** Knit 15 (11), pick up 2 stitches in space between thumb and hand = 17 (13) stitches.

**Round 2:** Knit 15 (11), knit 2 together = 16 (12) stitches.

**Rounds 3 through 12 (5), 14 (7), 16 (9):** Knit all stitches.

**Round 13 (6):** \*Knit 2 (1), knit 2 together, repeat from \* around = 12 (8) stitches.

**Round 15 (8):** \*Knit 1 (0), knit 2 together, repeat from \* around = 8 (4) stitches.

**Round 17 (women's size only):** Knit 2 together all around = 4 stitches.

**All sizes:** Trim yarn, leaving a 5-inch tail. Using darning needle, thread tail through remaining stitches and pull together tightly. Weave in and trim ends.

**7. FINISH** Undo half-knots or bows created when changing colors, and cross tails over each other. Using darning needle, thread tails through same-color fabric section; trim ends (as shown, C).

## BLOCK THIS WAY

A fun pattern calls for unexpected color combinations. Experiment with new hues, or find inspiration in our favorite pairings.



## ISLAND STYLE

Channel vacation vibes with a mix of vibrant chartreuse and tropical teal blue.



## NEUTRAL TERRITORY

A subtle blend of oatmeal and wintry white heralds in knitwear season.



## FIRE AND EARTH

Feel instantly warmer with rich jewel and coffee-colored tones.

## HOW TO CHANGE COLORS

Switch colors wherever you like: Simply drop the old yarn, leaving a 5-inch tail, then begin knitting with new yarn, leaving a 5-inch tail (as shown, A). Knit a couple of stitches with the new yarn, then tie a loose half-knot or bow with both tails on the wrong side of the knitting. Adjust the tension of the stitches and continue knitting.

Canopy worsted-weight yarn, by The Fibre Co., in Guava (coral), Sarsaparilla (brown), Laguna (green), Mango (gold), Quetzal (teal), Wild Ginger (neutral), Parakeet (chartreuse), Orchid (off-white), and Sumac (burgundy), \$28 for 100 g, [kelbournwoolens.com](http://kelbournwoolens.com).





PRECISION MATTERS.

IT MATTERS  
IN EVERYTHING.  
TO US, IT MATTERS  
MORE THAN ANYTHING.  
EXPLORE AT GMC.COM

©2015 General Motors. All rights reserved. The marks  
appearing in this ad are the trademarks or service marks  
of GM, its subsidiaries, affiliates or licensors.

**GMC** WE ARE PROFESSIONAL GRADE







Chanel No. 5's modern, minimal, and oh-so-recognizable bottle was featured in the *Package*, an exhibition at New York City's Museum of Modern Art.

## Every Scent Has a Story

What makes a perfume a “classic”? As these trailblazers prove, it’s not necessarily the rarity of the ingredients, the bottle, or even the person who inspired it. To stand the test of time, you need to break a few rules and get people to rethink the idea of fragrance—as these celebrated six did when they were introduced, some more than 90 years ago. Take note.

PHOTOGRAPHS BY YASU + JUNKO

**IN AN AGE WHEN** every designer, actor, athlete, and musician is getting into the fragrance biz and launching new scents at breakneck speed, you can’t help but yearn for a time when people chose their signature scent based on the way it made them feel and the memories it elicited—not solely for the name on the bottle. And while there are dozens of beautiful, modern scents hitting shelves each year,

few involve the kind of time, dedication, and inspired thinking that these icons have in spades. It may be tempting to write them off as old-fashioned, but that would be missing their appeal. No matter whether they launched 20 or 90 years ago, these perfumers had one characteristic in common: They weren’t catering to research, fads, or the latest ingredient trends. The creators

challenged conventions to craft scents that they loved, with the belief that others would be charmed by them, too. And it worked. Each of these six scents remains front and center in stores, thanks to decades of devoted fans. Take a moment to reacquire yourself with some of the most successful scents of all time and how they came to be so beloved. —Rachel Grumman Bender



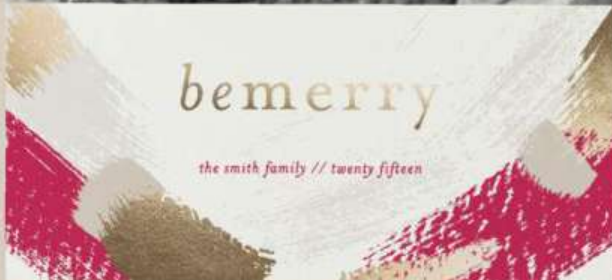
# TASTE *never takes a* HOLIDAY

Minted connects you with the best independent artists to bring you fresh, truly unique design you won't find anywhere else.

# minted.

ART HOME STATIONERY

The Minted Envelope, US patent pending. ©2015 Minted LLC



**FOIL-PRESSED CARD**  
"Painterly" by Melanie Severin

**LIMITED EDITION FINE ART** "As You Are" by Karen Kaul

**FOIL-PRESSED CARD**  
"Amazing Frame" by Phrosné Ras



MS. ANNABEL EMERSON & MR. JAMES ASTER

2452 BRYANT STREET  
APARTMENT #2  
SAN FRANCISCO, CALIFORNIA 94110

*free* recipient address printing matching your card

**15% OFF** holiday cards

CODE: MSLHOL15 EXPIRES: 12/1/2015

WWW.MINTED.COM

**PILLOW**  
"Hand Drawn  
Herringbone"  
by Cindy  
Lackey





## Fragrance

## BEAUTY &amp; STYLE



## Chanel No. 5

LAUNCHED | 1921

Legend has it that when Coco Chanel asked perfumer Ernest Beaux to create a fragrance, she received several samples, but it was the fifth one (also Chanel's lucky number) that was the winner. Containing more than 80 ingredients, including jasmine, ylang-ylang, and May rose, No. 5 was a departure from the single-flower compositions of the time. "You couldn't really identify exactly what was inside," says Elizabeth Musmanno, president of the Fragrance Foundation. "You knew it smelled floralish and fresh air-ish, but it wasn't like putting a rose to your nose." It was also one of the first scents to use aldehydes, synthetic molecules that give the individual notes their sparkle.

**FACT:** A one-ounce bottle contains 12 May roses and 1,000 jasmine flowers—all harvested in Grasse, France.



## Clinique Calyx

LAUNCHED | 1987

Perfumer Sophia Grojsman was inspired to create Calyx after visiting relatives in the Mediterranean, where she was struck by the aroma of grapefruit and orange trees wafting in the air. "Its fresh, crisp quality was so countertrend at a time when big, heady florals like Giorgio Beverly Hills dominated the scent scene," says Trudi Loren, senior vice president of corporate fragrance development at Estée Lauder. "It laid the foundation for all the fruity and citrus fragrances that now eclipse the market."

**FACT:** Calyx's smell suggests notes of guava, mango, and mandarin orange, but the only actual fruit in the fragrance is grapefruit oil.



## Fracas de Robert Piguet

LAUNCHED | 1947

When fashion designer Robert Piguet wanted to create an über-feminine, sexy fragrance, he tapped perfumer Germaine Cellier. Her challenge: to create a scent around tuberose—which, in less skillful hands, can smell dirty or overpoweringly sweet. Cellier overcame that dilemma with notes of orange blossom, bergamot, and jasmine. Fittingly, Fracas created a commotion with its lush, carnal scent; black solid-glass bottle; and lasting aroma. "It was this watershed moment. This crazy tuberose touched people viscerally. Women just completely connected to it," says Bayly Ledes, president of Robert Piguet Parfums.

**FACT:** When many of the original ingredients proved too costly, lesser-quality versions ensued. In 1998, Fracas was reformulated using updated perfumery techniques and restored to its initial glory.



## Estée Lauder Youth Dew

LAUNCHED | 1953

Most women today wouldn't think twice about buying a new fragrance for themselves, but in the early '50s, such an act was taboo. So Estée Lauder, with her genius marketing acumen, created Youth Dew: a bath oil that doubled as a perfume. And women quickly scooped it up. The sensuous oriental with notes of rose, lavender, jasmine, cinnamon, and clove became "the first American perfume that made the French perfumers jealous," says fragrance expert Michael Edwards, author-publisher of *Fragrances of the World*. No small feat, since, as Edwards points out, women at the time believed real perfume had to be from France.

**FACT:** The initial bottle had a turquoise hue that Lauder felt would "look good in any bathroom."



## Thierry Mugler Angel

LAUNCHED | 1992

It took fashion designer Thierry Mugler 10 years to conceptualize and develop his signature scent—from the star-shaped faceted bottle to the scent inside. Angel, with its notes of bergamot, tropical fruits, vanilla, caramel, chocolate, honey, and patchouli, ushered in a new fragrance category: the gourmand-oriental. The blue-colored juice (another first) was also unique in its construction. Typically, scents have a beginning, middle, and end—each revealing a different aspect of its composition. But Angel remains consistent from start to finish. "This avant-garde approach to fragrance composition was unprecedented," says Joseph McElroy, director of education at Clarins Fragrance Group U.S.

**FACT:** Angel's bottle is refillable—with one replenished every minute and a half in the U.S.



## Guerlain Shalimar

LAUNCHED | 1921

For perfumer Jacques Guerlain, the love story of the Mughal emperor Shah Jahan and his wife Mumtaz Mahal, as well as his magnificent gardens of Shalimar, influenced this noteworthy scent. "Those legendary gardens informed this very first oriental fragrance—a whole new scent category," says Thierry Wasser, Guerlain's in-house perfumer. Besides vanilla, Shalimar's zesty bergamot blend, rose, jasmine, and iris resulted in an "animalic" (think musk) blend that soon earned a lustful connotation. As Musmanno puts it: "Shalimar was sex in a bottle."

**FACT:** Provocative for its time, it reportedly inspired the phrase: "Good girls don't smoke, dance the tango, or wear Shalimar."



# minted.

ART HOME STATIONERY

## THE *art of* GIFTING

Perfectly custom  
foil-pressed art and photo gifts

**FOIL-PRESSED  
HEART  
SNAPSHOT MIX™**



**CUSTOM  
LETTERPRESS  
SILHOUETTE**  
Upload your photo,  
we'll hand-craft  
for you. Neon inks  
available.



VIOLET ABIGAIL PARKER



LUCY, AGE 5

**YOUR CHILD'S ART,  
FOIL-PRESSED**



**FOIL-PRESSED MAPS OF CITIES AND STATES**  
Custom or ready-made.

Introducing our perfectly customizable art collections,  
available in standard, foil-press, or letterpress printing.

**15% OFF** your art purchase

CODE: MSLART15 EXPIRES: 12/1/2015

[WWW.MINTED.COM/LUXURY](http://WWW.MINTED.COM/LUXURY)



## NEED TO KNOW...

We walked all 250,000 square feet of Cosmoprof North America, the beauty industry's biggest trade show, to scout out the best new products. Here's what got our thumbs-up.



These lipsticks moisturize with avocado and cocoa butters.

### Berry Good

You won't find FD&C Red No. 40 in **100% Pure's** makeup. Instead, these chemical-free formulas get their rich shades from fruits—and the occasional veggie. "With just four colors [cyan, magenta, yellow, and black], we can make any tone," says cofounder Susie Wang. "Cyan blue can come from blueberry pigments; magenta from pomegranates and strawberries; yellow from peaches, squashes, and carrots; and dark tones from black rice or tea leaves." From \$18 each, 100percentpure.com.

Black tea gives this mascara its ebony hue.



### SPOTLIGHT ON

#### Berdoues Grands Crus

The six eaux de cologne from **Berdoues**, a 100-year-old French fragrance house, take you on an olfactory trip around the globe without your ever having to leave the comfort of home. Experience the majestic cedars of Lebanon in **Arz El Rab**, above left, or Japan's delicate cherry blossoms in **Somei Yoshino**, above right. The remaining, equally far-flung compositions include Sicilian sweet citrus, earthy Brazilian botanicals from the lush Amazon rainforest, malty Indian Assam tea leaves, and Malaysian oud. Each is encased in a display-worthy silk-screened glass bottle. \$80 each, [beautyhabit.com](http://beautyhabit.com).



### The Bee's Knees

Hippocrates prescribed it, and Cleopatra benefited from its healing properties. We're talking about propolis, the antibacterial plant resin collected by honeybees to seal their hives, and **Hey Honey Don't Miss a Spot** is a cleansing foam that's chock-full of it. Smooth it onto acne-prone skin to purify without overdrying. \$22, [heyhoney.com](http://heyhoney.com).



### Your Main Squeeze

Mornings are hard enough as it is; we're all for adding a time-saver to our routine. **Spongelle** body-wash-infused **Spongettes** fit the bill. The fragrant body buffers (coconut verbena, pink tiare, and bourbon vanilla) clean, exfoliate, and moisturize in a single step. Each lasts more than five uses; they're also TSA-friendly. From \$7 each, [spongelle.com](http://spongelle.com).

## HIT LIST

Hair Helpers



### CLARIFY

Rinse away styling products and hard-water deposits with this sulfate-free solution: **Beautiful Nutrition Grapefruit Detox Shine Repair** shampoo and conditioner. \$12 each, [beautifulnutrition.com](http://beautifulnutrition.com).

Seaberry, packed with vitamin C, helps to strengthen stands.



### MOISTURIZE

Dry hair gets a rapid infusion of softening seaberry oil and omega fatty acids in one transformative dollop of **Obliphica Professional seaberry hair mask**. \$38, [obliphica.com](http://obliphica.com).



### THICKEN

Hair loss can be traumatic, but the innovative ingredients in **Zenagen's Evolve** and **Revolve** five-minute treatments help to noticeably reverse shedding. \$60 each, [zenagen.com](http://zenagen.com).





SOMETHING  
*Sweet* <sup>To</sup> delight



SOMETHING  
**SPICY** <sup>TO</sup> **EXCITE**



Something  
**BOLD** <sup>TO</sup> **SATISFY**







THE ART OF  
MAC & CHEESE



# FOOD & GATHERINGS

Cook, Nourish, Enjoy



PERFECT BITE

## FENNEL & PARMESAN

The crisp crunch of thinly sliced raw fennel meets the salty-nutty richness of aged Parmigiano-Reggiano in this fork-optional predinner bite.

We tied together the flavors and textures of the classic Italian pairing by sprinkling on cracked black pepper and flaky sea salt, then drizzling with extra-virgin olive oil and topping with snipped fennel fronds.

PHOTOGRAPH BY BRYAN GARDNER



## What's for Dinner?

## FOOD &amp; GATHERINGS



A delicious layer of creamy polenta underneath overlapping vegetable rounds takes a tian from side dish to main course.

## Comfort Zone

When it comes to radiating warmth at the dinner table, nothing beats a meal-in-one casserole. Chalk it up to hearty favorites—pasta, mashed sweet potatoes, soft polenta, or corn tortillas—combined with fresh herbs and vegetables. What's more, these dishes can be assembled a day ahead, go straight from the oven to the table, and offer help-yourself allure in abundance.

PHOTOGRAPHS BY BRYAN GARDNER



**Salmon Noodle Casserole**



**Sweet-Potato Shepherd's Pie**



**Green Chicken-Enchilada Pies**



**Tian Provençal With Polenta**





## Salmon Noodle Casserole

Active Time: **40 min.** Total Time: **1 hr. 5 min.** Serves: **4 to 6**

- ¾ pound cavatappi or other short pasta**
- Coarse salt and freshly ground pepper**
- 8 ounces unthawed frozen peas (1½ cups)**
- 3 tablespoons unsalted butter**
- ¼ cup all-purpose flour**
- 3 cups whole milk**
- ¾ pounds salmon, skinned and cut into 1-to-1½-inch pieces**
- 1 teaspoon finely grated lemon zest, plus lemon wedges for serving (optional)**
- ½ cup chopped scallions, plus more for serving (from 2 scallions)**
- ½ cup chopped fresh dill, plus more for serving**
- Toasted pumpernickel bread, crumbled, for serving (optional)**

- 1.** Preheat oven to 375°. Cook pasta in a large pot of salted boiling water 4 minutes less than instructed on pasta package. Reserve ½ cup pasta water. Add peas and drain immediately.
- 2.** Melt butter in a medium saucepan over medium-high. Add flour; cook, stirring, 1 minute. Whisk in milk. Gently simmer, stirring constantly, until slightly thickened, about 7 minutes. Combine pasta mixture, milk sauce, salmon, lemon zest, scallions, dill, and reserved pasta water in a bowl. Season with salt and pepper.
- 3.** Transfer to a 2½-quart baking dish. Cover with parchment-lined foil; bake until salmon is just opaque, 20 to 25 minutes. Serve, with lemon wedges, more scallions and dill, and breadcrumbs.

MARTHASTEWART.COM

## Green Chicken-Enchilada Pies

Active Time: **40 min.** Total Time: **1 hr.** Serves: **4**

*Our favorite tomatillo salsa is from Xochitl and is widely available. You can also bake one pie in an eight-inch dish.*

- 4 boneless, skinless chicken thighs (about 1 pound, 6 ounces)**
- Coarse salt and freshly ground pepper**
- 1 tablespoon safflower oil**
- 1 jar (15 ounces) mild green tomatillo salsa (1¾ cups)**
- 9 corn tortillas (5-inch), quartered**
- 2¼ cups coarsely grated (on the large holes of a box grater) Monterey Jack**
- Cilantro sprigs, very thinly sliced radish, and lime wedges, for serving**

- 1.** Preheat oven to 425°. Lightly season chicken on both sides with salt and pepper. Heat a large skillet over medium-high. Add oil and chicken; cook, flipping once, until browned, about 10 minutes. Transfer to a plate and let cool slightly; shred with two forks.
- 2.** Divide ¼ cup salsa among four 6-inch, 1½-cup shallow baking dishes. Layer in 12 tortilla quarters, another ½ cup salsa, half of shredded chicken, and ¾ cup cheese, dividing evenly among dishes. Repeat layering. Finish with remaining 12 tortilla quarters, followed by remaining salsa and cheese.
- 3.** Place dishes on a rimmed baking sheet. Bake until bubbly and tops are golden brown in spots, 15 to 20 minutes. Let cool slightly before serving, with accompaniments.

MARTHASTEWART.COM

## Sweet-Potato Shepherd's Pie

Active Time: **50 min.** Total Time: **1 hr. 35 min.** Serves: **4 to 6**

- 4 sweet potatoes, peeled and cut into 1-inch pieces (6 cups)**
- 3 tablespoons extra-virgin olive oil**
- Coarse salt and freshly ground pepper**
- 1½ pounds ground beef (90 percent lean)**
- 8 ounces cremini mushrooms, sliced (3 cups)**
- 1 large onion, chopped (2 cups)**
- ½ cup Pilsner-style beer**
- 2 teaspoons cornstarch**
- 2 teaspoons Dijon mustard**
- 1¼ cups low-sodium chicken broth**

- 1.** Preheat oven to 425°. Cover potatoes with 2 inches water in a pot; bring to a simmer. Cook until tender, about 17 minutes. Drain and return to pot. Mash with 2 tablespoons oil; season with salt.
- 2.** Place beef in a 10-inch cast-iron skillet over medium-high and cook, stirring occasionally and breaking up large pieces with a spoon, until browned, about 11 minutes. Transfer to a plate using a slotted spoon; pour off excess fat in skillet.
- 3.** Add 1 tablespoon oil, mushrooms, and onion to skillet; cook, stirring occasionally, until browned, about 6 minutes. Add beer; cook until reduced, about 3 minutes. Whisk together cornstarch, mustard, and broth in a bowl; add to skillet and bring to a boil. Return beef to skillet; season with salt and pepper. Top with mashed potatoes. Bake until bubbling, 25 to 30 minutes. Serve hot.

MARTHASTEWART.COM

## Tian Provençal With Polenta

Active Time: **30 min.** Total Time: **1 hr. 45 min.** Serves: **4**

- 6 tablespoons extra-virgin olive oil, plus more for baking dish**
- 2 cups whole milk**
- 1½ cups quick-cooking polenta**
- Coarse salt and freshly ground pepper**
- 1 large leek, white and pale-green parts only, thinly sliced into half-moons and washed well (2 cups)**
- ½ small eggplant (6 ounces), cut into ½-inch rounds**
- 1 large zucchini (10 ounces), cut into ½-inch rounds**
- 2 medium tomatoes (10 ounces), cut into ½-inch rounds**
- 1 cup coarsely grated (on the large holes of a box grater) Gruyère**

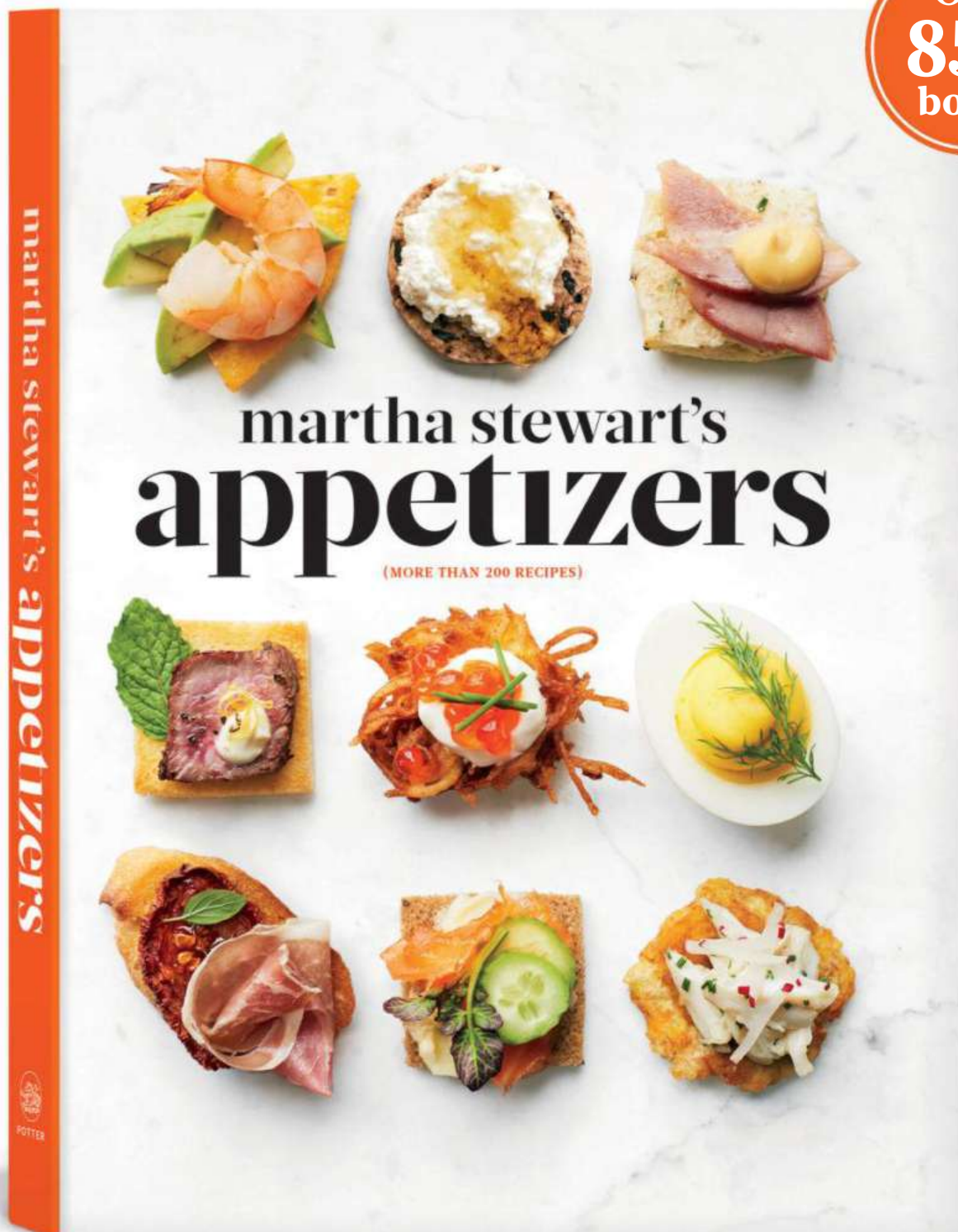
- 1.** Preheat oven to 425°. Brush a shallow 2-quart baking dish with oil. Bring milk and 2½ cups water to a simmer in a medium pot. Whisk in polenta; cook, whisking, 1 minute. Season with salt and pepper. Transfer to prepared dish, spreading in an even layer.
- 2.** Layer half of leek, eggplant, zucchini, and tomatoes over polenta. Drizzle with 3 tablespoons oil; season with salt and pepper. Scatter with half of cheese. Repeat layering with remaining ingredients, omitting cheese.
- 3.** Bake 30 minutes. Press vegetables down with a spatula; sprinkle with remaining cheese. Bake until vegetables are knife-tender and edges are caramelized, about 35 minutes more. (If cheese is darkening too quickly, tent with foil.) Let cool slightly before serving.

MARTHASTEWART.COM



Dips, drinks, nibbles, noshes, small plates, and stylish bites—  
we've got your party covered!

Our  
**85<sup>th</sup>**  
book!



POTTER

Available wherever books are sold.

[MarthaStewart.com](http://MarthaStewart.com)



# PARTY PLEASER

Delight guests with this bite-sized twist on a holiday classic. PAM® helps you pull it off so you can spend less time in the kitchen and more time creating lasting memories.



## Mini Apple Pies

Prep: 25 mins | Cook: 35 mins  
Servings: 18 (1 mini tart each)

### INGREDIENTS

PAM® Original cooking spray  
½ cup firmly packed brown sugar, divided  
⅓ cup sliced almonds  
¼ cup all-purpose flour  
3 tablespoons cold Parkay® Original-stick  
1 pkg (15 oz each) refrigerated pie crusts  
1 ½ pounds apples (such as Braeburn), cored, chopped  
½ teaspoon ground cinnamon  
½ teaspoon vanilla extract  
Reddi-wip® Original Dairy Whipped Topping



### DIRECTIONS

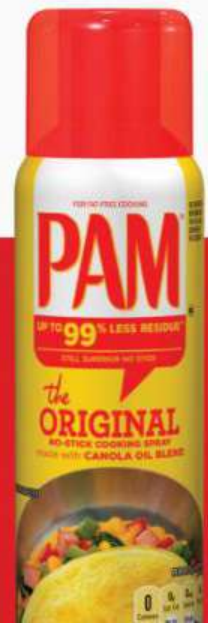
1. Stir together 6 tablespoons brown sugar, almonds and flour in small bowl. Cut in Parkay® with pastry blender until mixture resembles coarse crumbs; refrigerate until ready to use.
2. Preheat oven to 375°F. Spray 18 medium nonstick muffin cups with PAM® cooking spray. Roll each pie crust into a 13-inch circle on floured work surface. Trim and discard edges to make two 10 ½-inch square crusts. Cut each crust into 9 square pieces. Carefully press pieces into muffin cups; set aside.
3. Combine apples, remaining 2 tablespoons brown sugar, cinnamon and vanilla in large bowl. Spoon ¼ cup apple mixture into each crust-lined muffin cup.
4. Bake 20 minutes. Top each with crumble mixture; bake 8 to 10 minutes more or until crumble browns. Cool in pan 5 minutes; carefully remove from muffin cups. Top each with Reddi-wip® just before serving.



PAM® leaves up to  
**99% LESS RESIDUE\***  
than bargain brand cooking spray,  
making cleanup simple

\*vs. leading brands of cooking spray (except olive oil), after spraying on glass bakeware, baking at 400 degrees F for 30 min, cooling, washing in standard home dishwasher with detergent and repeating 4 times.

Discover more recipes  
and cooking tips at  
**PAMCookingSpray.com**





GOBS OF RESIDUE.



**BARGAIN  
BRAND**

GOBS OF FREE TIME.

**PAM**



\*vs. leading brands of cooking spray (except olive oil), after spraying on glass bakeware, baking at 400°F for 30 min, cooling, washing in standard home dishwasher with detergent and repeating 4 times.

[pamcookingspray.com](http://pamcookingspray.com)



## Editors' Picks

## FOOD &amp; GATHERINGS



## SAY CHEESE!

From coast to coast, small American dairies are producing gooey, stinky, creamy, delightfully decadent cheeses in styles typically available in the past only as imports. Here are nine of our food editors' favorites.

PHOTOGRAPH BY BRYAN GARDNER

**1. Good Thunder**  
**Alemar Cheese**  
**Company**  
 Minnesota

Inspired by the French cheese Reblochon, this irresistibly pungent, nutty washed-rind cheese spreads easily over a crisp cracker or piece of crusty bread. \$11 for 7 oz., [alemarcheese.com](http://alemarcheese.com).

**2. Cavalry**  
**Camp Ash**  
**Georges Mill Farm**  
**Artisan Cheese**  
 New York

Vegetable ash is dusted onto this young goat cheese before it is aged. The result has a delectable earthy taste and a distinct black-and-white rind. \$8 for 4 oz., [georgesmillcheese.com](http://georgesmillcheese.com).

**3. Singing Brook**  
**Blackberry Farm**  
 Tennessee

Its mild, nutty flavor makes it a natural for canapés as well as grits. A Manchego-like aged sheep's cheese, it's semisoft and has a hard rind. \$32 for 1 lb., [blackberryfarm.com](http://blackberryfarm.com).

**4. Peony**  
**Rivers Edge Chèvre**  
 Oregon

Delicious on its own or crumbled over a salad, this fresh goat cheese bursts with fragrant, spicy pink peppercorns. \$32 for 1 lb., [riversedgechevre.com](http://riversedgechevre.com).

**5. Garretts Ferry**  
**Many Fold Farm**  
 Georgia

From the Chattahoochee Hill Country, this soft, milky sheep's cheese makes an exceptionally mouthwatering match for cranberry-pistachio crackers. From \$14 for ½ lb., [murrayscheese.com](http://murrayscheese.com).

**6. Havilah**  
**Cherry Grove Farm**  
 New Jersey

Aged for 15 to 18 months, this hard cheese is made from raw cow's milk. Serve it with honey and walnuts, or grate it over pasta. \$23 for 1 lb., [cherrygrovefarm.com](http://cherrygrovefarm.com).

**7. Hooligan**  
**Cato Corner Farm**  
 Connecticut

A twice-weekly brine bath for two months before packaging ensures pungency for this award winner. Made from pasture-raised Jersey cow's milk, it melts beautifully. \$30 for 1 lb., [catocornerfarm.com](http://catocornerfarm.com).

**8. Kunik**  
**Nettle Meadow**  
 New York

This buttery triple cream blends tangy goat's milk and rich Jersey cow's cream for a flavor and texture that resemble those of classic Brie, but with zing. \$35 for ½ lb., [murrayscheese.com](http://murrayscheese.com).

**9. West West Blue**  
**Parish Hill Creamery**  
 Vermont

A drizzling of good maple syrup helps bring out the flavor of this hearty Gorgonzola-style blue cheese. \$24 for 1 lb., [parishhillcreamery.com](http://parishhillcreamery.com).

**Crackers, jans**  
[farmhousecrisps.com](http://farmhousecrisps.com).  
**Wood-and-marble cutting board with knife and round acacia paddle cutting board,**  
 by Martha Stewart Collection, [macys.com](http://macys.com).



GET YOUR HOLIDAYS OFF TO A  
**PERFECT**  
START.



Every day is a holiday when you give your guests more of what they love. Start the holidays with the legendary flavor of hand-trimmed, naturally smoked bacon from Smithfield.

Flavor hails from  
**Smithfield.**

For recipes and more, visit [smithfield.com](http://smithfield.com)



## Cream of the Crop

Rich and cheesy, browned and bubbly, our rendition of scalloped potatoes shows how a few familiar—even humble—ingredients can be transformed into something truly luxurious. As if that weren't enough, the dish can even be prepared ahead—ideal whether you're cooking the whole Thanksgiving dinner yourself or toting a side dish to a potluck feast. It's one seriously delicious problem-solver.

PHOTOGRAPHS BY ADRIAN MUELLER

Broiling the dish for a few minutes ensures a beautifully burnished top while reducing the total baking time.





*Give Salads  
their 15 Minutes  
of FAME.*



**Outdo Ordinary™**

[EatWisconsinCheese.com](http://EatWisconsinCheese.com)



**SCALLOPED POTATOES**

Active Time: **35 min.**  
 Total Time: **1 hr. 35 min.**  
 Serves: **8 to 10**

*The dish can be largely assembled ahead: Leave off the last portion of cheese, cover the dish with plastic wrap (pressing it directly onto the surface to prevent a skin from forming), and refrigerate it for up to one day. Remove it 30 minutes before baking, sprinkle with the remaining cheese, and bake as instructed.*

- 1** clove garlic, lightly smashed and peeled

Unsalted butter, room temperature, for pan

- 4** pounds Yukon Gold potatoes (8 medium)

- 2** cups heavy cream

- 2** cups whole milk

- 1** tablespoon lightly packed fresh thyme leaves

Coarse salt and freshly ground pepper

- ¼** teaspoon freshly grated nutmeg

- 6** ounces Gruyère, coarsely grated (2½ cups)

**INDISPENSABLE INGREDIENTS**

*This dish has few ingredients, so each one really counts. Don't wing it with substitutes for Yukon Gold potatoes, which hold their shape well when baked, or Gruyère, a richly flavored melting cheese.*

1

**Prepare pan and slice potatoes**

Preheat oven to 375°. Rub the bottom and sides of a 3-quart baking dish with garlic; reserve garlic. Brush pan generously with butter. Peel potatoes, then cut into ⅛-inch-thick rounds.

2

**Boil potatoes**

Transfer potatoes and garlic to a large pot with cream, milk, thyme, 1 tablespoon salt, ½ teaspoon pepper, and nutmeg. Bring to a boil over high. Reduce heat to medium and simmer 1 minute. Let cool slightly, about 10 minutes.

3

**Assemble dish**

Spoon one-third of potato mixture into prepared dish. Sprinkle with one-third of cheese. Repeat layering twice more. Loosely cover dish with parchment-lined foil.

4

**Bake and broil**

Bake until potatoes are tender when pierced with the tip of a knife, 35 to 40 minutes. Remove foil; turn oven to broil. Broil until potatoes are bubbly and browned in places, 3 to 5 minutes. Let cool 15 minutes before serving.





© 2015 McCormick & Co., Inc.

## START WITH PURE FLAVORS. END WITH PURE GRATITUDE.

### McCormick® Signature Pumpkin Pie with Vanilla Whipped Cream

1 can (15 oz.) pumpkin  
1 can (14 oz.) sweetened condensed milk  
2 eggs  
1 tbsp. **McCormick Pumpkin Pie Spice**  
1 tsp. **McCormick Pure Vanilla Extract**  
1 frozen unbaked deep-dish pie crust (9-inch)

**MIX** pumpkin, milk, eggs, pumpkin pie spice and vanilla in large bowl until smooth. Pour into pie crust on large foil-lined baking sheet.

**BAKE** in preheated 425°F oven 15 minutes. Reduce oven temperature to 350°F. Bake 40 minutes longer or until knife inserted 1 inch from crust comes out clean. Cool completely on wire rack. Serve with Vanilla Whipped Cream and sprinkle with additional pumpkin pie spice, if desired.

Makes 8 servings.

**VANILLA WHIPPED CREAM:** Beat 1 cup heavy cream, 1/4 cup confectioners' sugar and 1 tsp. **McCormick Pure Vanilla Extract** in medium bowl with electric mixer on high speed until stiff peaks form.



At McCormick, we believe pure tastes better. That's why our herbs and spices have no added fillers. Just 100% pure flavor. For more great-tasting recipes, visit [mccormick.com](http://mccormick.com)



# SALSA

Think outside the dip bowl: Yes, salsa is a great match for tortilla chips, but its signature blend of tangy and spicy also makes it a versatile flavor enhancer in all kinds of dishes.

Here, we paired salsa with mussels and wine for a take on moules Provençal, whisked it with eggs for a flavorful baked frittata, cooked it with rice for a speedy side (irresistible alongside beans and roast chicken), and blended it into an easy grilling sauce for meats. No wonder the condiment is now even more popular than ketchup!



## Spiced-Up Shellfish MUSSELS PICANTE

Combine 1 cup **salsa** and ½ cup **dry white wine** in a large pot. Bring to a boil. Add 2 pounds cleaned, debearded **mussels**. Cover and cook until mussels open, about 5 minutes. Drizzle with **extra-virgin olive oil** and serve immediately, with **toasted bread** on the side.



## Zesty in a Zip SPANISH RICE

Combine ½ cup **salsa**, 1 cup **long-grain rice**, ¾ teaspoon **coarse salt**, and 1 tablespoon **unsalted butter** in a small pot. Cook over medium-high, stirring, until liquid is reduced, about 4 minutes. Add 1½ cups water and bring to a simmer. Cover and cook until liquid is absorbed, about 15 minutes. Fluff with a fork, top with **fresh parsley leaves**, and serve.



## SALSA STARS: OUR TOP PICKS



### Green Mountain Gringo

As close to home-made as it gets, this fresh-tasting salsa is a perfect mix of sweet, spicy, and tangy.



Newman's Own  
A good option if you like your salsa on the chunky side.



## Brush With Greatness SALSA BARBECUE SAUCE

Blend 1 cup **salsa** with 2 tablespoons **extra-virgin olive oil** and ¼ cup each **honey** and **tequila** in a food processor. Transfer mixture to a small pot; bring to a boil. Cook until reduced to 1 cup, about 10 minutes. Brush onto **grilled meat**. To store, let cool and refrigerate.



## Eggs, Oven, Easy SALSA & SPINACH FRITTATA

Strain 1 cup **salsa** through a fine-mesh sieve; discard liquid. Melt 2 tablespoons **unsalted butter** in an 8-inch cast-iron skillet over high. Add strained salsa and 2 cups **baby spinach**; cook until spinach is wilted, 2 minutes. Add 8 whisked **eggs** seasoned with **coarse salt**. Cook, stirring, until almost set, 2 minutes. Bake at 350° until set, about 12 minutes.

The variations are endless, but most salsa recipes involve chopped tomatoes, chiles, onions, garlic, and citrus juice or vinegar.



Reynolds Kitchens

# Endless TABLE



## ROASTED BROCCOLINI WITH GARLIC AND PARMESAN

3 heads broccolini, split into florets  
2 tablespoons olive oil  
1 head garlic  
Kosher salt  
Freshly cracked black pepper to taste  
1 teaspoon red pepper flakes  
1 lemon, halved  
2-3 tablespoons Asiago cheese, grated  
Reynolds Wrap® Aluminum Foil

### DIRECTIONS

- 1 Preheat oven to 475°F. Line a baking sheet with Reynolds Wrap® Aluminum Foil. Spread the broccolini on the baking sheet and drizzle with olive oil.
- 2 Toss the florets with olive oil. Halve the garlic bulb and drizzle with olive oil. Turn the garlic-exposed side up on the baking sheet and sprinkle with red pepper flakes.
- 3 Roast for 20-25 minutes until the broccolini is just slightly crispy.
- 4 Remove from oven and top with fresh lemon juice. Sprinkle with grated Asiago cheese. Plate the broccolini with the halved garlic heads and enjoy.

*For more recipes*

from the Reynolds Kitchens Endless Table  
visit [reynoldskitchens.com](http://reynoldskitchens.com) and

@reynoldskitchens

**Reynolds Wrap**  
ALUMINUM FOIL  
TRUSTED SINCE 1947





## Pie for All

These holiday beauties prove just how delicious special-diet desserts can taste. Plus, the ingredients can be found in any supermarket. The *pâte brisée* for the apple pie is made with safflower oil, not butter, so vegans can dig in. For the gluten-averse, there's pumpkin pie with a crisp rice-cereal crust. Trot these out to the table—everyone will be thankful.

PHOTOGRAPHS BY LINDA XIAO

Gluten-Free  
Spiced  
Pumpkin Pie

Vegan  
Apple Pie

Whipped  
Honey  
Yogurt

A yogurt topping offers a tangy counterpoint to rich pumpkin filling. Whisk 1 cup of 2 percent Greek yogurt with 1 tablespoon of honey and  $\frac{1}{8}$  teaspoon of pure vanilla extract.



# SWEETNESS RUNS IN THE FAMILY™



Meet the In The Raw® sweeteners, a robust product portfolio from a family business rooted in Brooklyn. With options that range from indulgent to mindful, finding just the right sweet for everyone in your family is as easy as discovering ours. Enjoy!

**IN THE  
RAW®**

To learn more about our products, recipes and more, go to [InTheRaw.com](http://InTheRaw.com)

©2015 Cumberland Packing Corp. All Rights Reserved.





## Eat Clean

### FOOD & GATHERINGS



#### VEGAN APPLE PIE

Active Time: **40 min.**

Total Time: **5 hr.**

Serves: **8**

**3** tablespoons all-purpose flour,  
plus more for dusting

Vegan Piecrust (recipe follows)

**3** pounds assorted apples  
(about 6), such as Granny Smith,  
Gala, Empire, and Macoun,  
peeled, cored, and cut into  
¼-inch slices

**2** tablespoons fresh lemon juice

**¼** cup fine-grained natural cane  
sugar or granulated sugar

**1** teaspoon ground cinnamon

**½** teaspoon coarse salt

Turbinado sugar, for sprinkling

**1.** Preheat oven to 400°. On a lightly floured surface, roll out one disk of dough into a 13-inch round, about ⅛ inch thick. Fit into a 9-inch pie dish. Trim edge flush with rim. Roll out second disk to a 13-inch round.

**2.** In a large bowl, toss together apples, lemon juice, cane sugar, cinnamon, salt, and flour. Transfer apple mixture to pie shell, brush edge with water, and place second dough round on top. Tuck edge of top dough under bottom dough to seal; crimp as desired. Cut a few steam vents in top dough. Lightly brush top with water and sprinkle with turbinado sugar.

**3.** Place pie dish on a rimmed baking sheet and bake until crust begins

to turn golden brown, about 20 minutes. Reduce temperature to 350° and bake until browned on top and juices are bubbling in center, 60 to 70 minutes. Let cool completely on a wire rack before slicing and serving.

#### VEGAN PIECRUST

Active Time: **15 min.**

Total Time: **45 min.**

Makes: **Enough for one 9-inch double-crust pie**

*For a heartier crust, replace half of the all-purpose flour with spelt flour.*

**3** cups all-purpose flour

**2** teaspoons coarse salt

**2** tablespoons fine-grained natural  
cane sugar or granulated sugar

**½** cup safflower oil

In a medium bowl, combine flour, salt, and sugar. Make a well in center; add oil and ½ cup water, and stir until mixture comes together just combined. Divide dough into 2 balls and loosely wrap each in plastic. Press with a rolling pin to form 2 disks. Let dough rest 30 minutes. Dough can be refrigerated overnight or frozen up to 3 months; thaw in refrigerator before using.

#### PER SERVING (FILLING AND CRUST)

**404 calories; 14 g fat (1 g saturated fat); 0 mg cholesterol; 68 g carbohydrates; 299 mg sodium; 5 g protein; 5 g fiber**



# DON'T BE CHICKEN.

MAKE A GREAT SUPPER IN JUST 15 MINUTES.



## Sausage ~~CHICKEN~~ ALFREDO

READY IN: ~~1 HOUR~~ 15 minutes

1 pkg. Hillshire Farm Smoked Sausage

~~3 chicken breast halves, cubed~~

~~2 tbsps. butter, divided~~

~~2 cloves garlic, minced, divided~~

~~2 tbsps. chopped flat leaf parsley~~

~~1 1/2 tbsps. Italian seasoning~~

~~1/2 onion, diced~~

~~1 1/2 tbsps. salt~~

~~1/2 tsp. ground white pepper~~

8 oz. pasta, cooked, drained

2 cups heavy cream

2 tsp. Cajun seasoning

1/2 cup grated Parmesan

1. Prepare pasta according to package directions; drain and set aside.

**Sauté sausage for 5 minutes.**

~~2. Cook chicken in butter, season with salt, white pepper and Italian seasoning in a large skillet over medium-high heat until chicken is no longer pink. Stir in onion and parsley, cook until onions are transparent.~~

3. Add ~~garlic cloves~~, cream and Cajun seasoning and boil. Reduce heat; simmer 3–4 mins. or until mixture begins to thicken. Stir in Parmesan. Add pasta and toss.

*Great additions are peas, tomatoes or any of your favorite vegetables. Just stir them in and simmer.*



More 15 minute sensations at [sausagesosimple.com](http://sausagesosimple.com)





*Italian focaccia bread  
in a cracker? Fantastico.*

**New Town House Focaccia Crackers.**  
Choose from our tasty Rosemary &  
Olive Oil and Tuscan Cheese flavors.

*The Art of Entertaining™*





**GLUTEN-FREE SPICED PUMPKIN PIE**Active Time: **20 min.**Total Time: **5 hr. 25 min.**Serves: **8****Crisp Rice-Almond Piecrust**  
(recipe follows)**1½ cups** canned unsweetened pumpkin purée or Steamed Squash Purée (see recipe, right)**3** large eggs, room temperature**¾ cup** packed light muscovado sugar or light-brown sugar**1** tablespoon cornstarch**½** teaspoon coarse salt**1** teaspoon ground cinnamon**¼** teaspoon freshly grated nutmeg

Pinch of ground cloves

**1** cup milk (½ cup, if using acorn-squash purée)

**1.** Preheat oven to 375°. Press crust mixture into bottom and up sides of a 9-inch pie dish. Bake until golden brown, about 12 minutes. Let cool completely on a wire rack. Reduce temperature to 325°.

**2.** In a medium bowl, whisk together pumpkin and eggs. In another bowl, stir together sugar, cornstarch, salt, and spices; whisk in pumpkin mixture. Whisk in milk.

**3.** Place pie dish on a rimmed baking sheet. Pour filling into crust and bake until filling is just set, 50 to 55 minutes. Let cool completely on a wire rack. Serve room temperature or chilled. Pie can be stored in refrigerator up to 2 days.

**CRISP RICE-ALMOND PIECRUST**Active/Total Time: **10 min.**Serves: **Enough for one 9-inch pie****3** cups gluten-free rice-square cereal, such as Rice Chex**½** cup sliced raw almonds**5** tablespoons unsalted butter, melted**5** tablespoons packed light muscovado sugar or light-brown sugar**¼** teaspoon coarse salt

Pulse cereal and almonds in a food processor until finely ground. Add butter, sugar, and salt; pulse until combined. Use immediately.

**PER SERVING (FILLING AND CRUST)**

**292** calories; **13 g** fat (6 g saturated fat);  
**101 mg** cholesterol; **40 g** carbohydrates;  
**227 mg** sodium; **6 g** protein; **3 g** fiber

**STEAMED SQUASH PURÉE**Active Time: **10 min.**Total Time: **1 hr.**Makes: **About 2 cups**

*If you're craving something different this year, try a squash purée (from acorn, kabocha, or butternut). It typically doesn't come in a can, but it's sure worth the effort.*

**2** pounds squash: **1** or **2** acorn, cut into 2-inch wedges; **1** or **2** medium butternut, peeled, seeded, and cut into 2-inch cubes; or **½** kabocha, cut into 2-inch wedges and seeded

**1.** Bring 2 inches water to a boil in a large pot fitted with a steamer basket (or colander). Add squash. Cover and steam until soft, 15 to 20 minutes. Let cool completely. If using acorn or kabocha, scoop out flesh and discard skins.

**2.** Purée steamed squash in a food processor until smooth. (If using kabocha, add ¼ cup water before processing, then adjust until consistency is smooth.) Use immediately, or store in refrigerator up to 3 days or freeze up to 1 month; thaw in refrigerator before using.

**TOWN HOUSE***More ways to share your flair.**The Art of Entertaining™*





Starting the dough with melted (rather than softened) butter gives this cookie a delightful chew.

## AUTUMN DELIGHTS

Sugar and spice aren't the only things nice in this version of the beloved snickerdoodle: We added pumpkin purée. Besides infusing the cookies with seasonal flavor, it also results in a moist, cakey center. Rolling the dough in spiced sanding sugar lends sparkle and shine.

PHOTOGRAPH BY LINDA XIAO

### PUMPKIN SNICKERDOODLES

Active Time: **25 min.**

Total Time: **1 hr. 5 min.**

Makes: **About 2½ dozen**

- 2 cups all-purpose flour**
- ½ teaspoon baking soda**
- ½ teaspoon cream of tartar**
- ½ teaspoon coarse salt**
- Pinch of freshly grated nutmeg**
- 1 stick unsalted butter, melted and allowed to cool**
- 1 cup granulated sugar**
- ½ cup canned pumpkin purée (not pie filling)**
- 1 large egg, room temperature**
- 1 teaspoon pure vanilla extract**
- ⅓ cup fine sanding sugar**
- 1 teaspoon ground cinnamon**
- ½ teaspoon ground allspice**

**1.** Preheat oven to 375°. In a medium bowl, whisk together flour, baking soda, cream of tartar, salt, and nutmeg.

**2.** In a large bowl, whisk together butter, granulated sugar, and pumpkin until smooth. Add egg and vanilla and whisk to combine. Add flour mixture and stir to combine, about 2 minutes.

**3.** In a small bowl, whisk together sanding sugar, cinnamon, and allspice. Drop heaping tablespoons of dough into sugar mixture and roll into 1½-inch balls. Transfer to parchment-lined rimmed baking sheets, 3 inches apart. Using a spatula, flatten balls to just under ½ inch thick. Sprinkle with more sugar mixture.

**4.** Bake, rotating sheets halfway through, until light golden and firm to touch, 10 to 12 minutes. Let cool 5 minutes on sheets, then transfer to a wire rack and let cool completely. Cookies can be stored in an airtight container up to 3 days.





NO  
Artificial Growth  
Hormones\*

NO  
High Fructose  
Corn Syrup



*A truly good  
thing anytime!*

\*No significant difference has been shown between milk derived from cows treated with the artificial growth hormone rbST and non-rbST-treated cows.



The Company Store

gifts that warm  
**get cozy**

15% off +  
free shipping\*

**THECOMPANystore.COM**

We're all about comfort.

Shown:  
Pecking Order  
Primaloft® Deluxe  
Holiday Throw.

\*Enter code **MSLNOV15** in your shopping cart. Shop with us online at **thecompanystore.com** or call 1-800-799-1399. Expires 12/17/15. Exclusions may apply, please see website for details.



# GOOD LIVING

Home, Garden, Craft

TABLEAU

## PERFECT UNION

There's no rule against combining dried plants with fresh blooms; the effect, in fact, can be unexpectedly striking. Here, feathery dried grasses and a large cecropia leaf add whimsy, texture, and height to a bright arrangement of cut flowers: pink 'Blushing Bride' protea, spiky blue-green eryngium, and over-size white protea.

PHOTOGRAPH BY  
MARTYN THOMPSON



## HOME IS WHERE THE HEARTH IS

It's the focal point of a room, so make sure it illuminates your style with a few choice accessories—whether traditional, modern, or country. *Martha Stewart Living* decorating director Kevin Sharkey shares his picks for what to gather around the fireplace.

### Let It Glow

In the formal living room of Martha's Bedford, New York, home, a traditional marble fireplace, framed in green bolection molding, is decorated in a timeless symmetrical fashion.



"I always like a mirror over a fireplace," says Kevin. "It's positive space that balances out a negative space."

A brass fender prevents logs from rolling out of the fireplace.



## GOOD LIVING

**Black Beauty**

At 24 inches wide, this stately firewood holder has room for an entire bundle (or two) of logs. **Wood holder #2393**, in Brass and Black, [wmhjacksoncompany.com](http://wmhjacksoncompany.com).

**Warm Reflection**

This gilded oversize mirror looks like carved wood, but it's actually a resin frame with a hand-finished sheen. **Laurel-leaf mirror**, [wisteria.com](http://wisteria.com).

**Investment Tools**

It may look lavish, but this brass set of tongs, poker, brush, and shovel is as long-lasting and utilitarian as they come. **Firetools #210**, [wmhjacksoncompany.com](http://wmhjacksoncompany.com).

**High Lights**

A pair of sconces flanking the fireplace is always an elegant look. The etched-leaf design of this one adds to its luxe effect. **Sconce #LSFI-1a**, in Cast Brass, [thefederalistonline.com](http://thefederalistonline.com).

**Top Brass**

Form and function merge in these big, bold ornamental andirons, which keep logs off the ground and promote airflow. **Andirons #996**, in Polished Brass, [wmhjacksoncompany.com](http://wmhjacksoncompany.com).

## 1

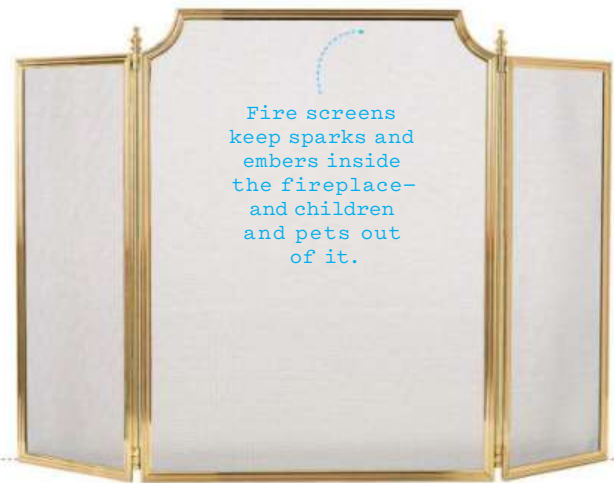
## TRADITIONAL

You don't need a classic fireplace to achieve a classic look. Dress it up with beautifully ornate, expertly crafted, and sparkling (preferably brass) accessories—and you can turn any hearth (even a modern one) into a showcase for traditional style. “See this as an opportunity not just to outfit your fireplace—but to dress it up,” explains Kevin.

**Screen Star**

“For a traditional mantel, don't be afraid to go glitzy with your fireplace accessories, especially those in quality materials,” says Kevin. This Italian-made solid-brass fire screen with a lacquered finish makes a statement.

**Cast-brass fireplace screen #FA573**, [invitinghome.com](http://invitinghome.com).



Fire screens keep sparks and embers inside the fireplace—and children and pets out of it.

**Guard Duty**

A decorative fender like this one ups the grandeur quotient, but you should add a full-size screen to prevent sparks from flying out. **Fender #97**, [wmhjacksoncompany.com](http://wmhjacksoncompany.com).





## Home

## GOOD LIVING

## 2

## MODERN



For a fireplace that's more minimalist, "think simple, streamlined, and silver when it comes to the accessories," says Kevin.

**In the Clear**

This clever glass holder "allows the natural beauty of the wood to take center stage," says Kevin. **Modern firewood holder**, [wisteria.com](http://wisteria.com).

**Fine Lines**

The chevron pattern of this pewter-finished screen nods to midcentury style. **Chevron fireplace screen**, [crateandbarrel.com](http://crateandbarrel.com).

**The Sleek and Narrow**

A chic and slim brush, shovel, and poker seem to levitate above their simply shaped stand. **Pewter fireplace tools**, [crateandbarrel.com](http://crateandbarrel.com).

**Bright Spot**

A polished-nickel backplate adds interest to the curved glass shade. **Deauville sconce**, in *Polished Nickel*, [circa-lighting.com](http://circa-lighting.com).

**Well Rounded**

Shiny brackets play up a striking mirror designed by 2014 Martha Stewart American Made Award winner Egg Collective. **Round Haynes mirror**, in *Nickel*, [eggcollective.com](http://eggcollective.com).

## 3

## COUNTRY



A fireplace that exudes casual charm hinges on utilitarian style, warm touches—and a spark of personality.

**Irons in the Fire**

These tools were hand-forged from reclaimed Italian railroad tracks. **Ferro & Fuoco fireplace tools**, by *Conmoto*, [puremodern.com](http://puremodern.com).

**Gently Worn**

The fir-wood mirror with a distressed slate-blue finish lends a feeling of warmth and comfort. **Bozema mirror**, by *Uttermost*, [homedecorators.com](http://homedecorators.com).

**Hang Loose**

Made of hand-stitched leather and brushed steel, this works as both a log holder and a carrier. **Broughton log holder**, in *Steel*, [chesneys.com](http://chesneys.com).

**A Fetching Pair**

Andirons are also known as "fire dogs," a term playfully referenced by these cast-iron canines. **Dachshund andirons**, [rejuvenation.com](http://rejuvenation.com).

**Net Worthy**

Curved mesh-screen spark guards like this one are considered especially safe. **Spark guard**, by *Portland Willamette*, in *Satin Black*, [rejuvenation.com](http://rejuvenation.com).





*Squeeze extra nutrients into your dog's diet.*



**Beyond**  
NATURAL DOG FOOD

## BEYOND® NATURAL PURÉES

are made simply – with human-grade ingredients plus vitamins, zinc or prebiotic fiber. The purées coat, not soak, your dog's dry food, to create an enhanced meal experience.

- ✓ **NO** MESS
- ✓ **NO** SOGGY KIBBLE
- ✓ **NO** CORN, WHEAT OR SOY
- ✓ **NO** ADDED ARTIFICIAL COLORS, FLAVORS OR PRESERVATIVES







## Stitch It Yourself

Graphic designer Heather Lins enjoys making things with her hands. To share that love with others, she designed beautiful embroidery kits that crafters of all levels can do at home.

PHOTOGRAPHS BY KEVIN J. MIYAZAKI

**WHEN HEATHER LINS** begins brainstorming, she looks for visual inspiration—finding images and trying color palettes—but she also uses verbal cues, playing word games and engaging in word associations to trigger an idea. It is a technique she developed during her 15 years as a graphic designer, her primary career before 2008, when she launched Heather Lins Home, a line of eco-friendly home textiles (mostly pillows and table linens with themes inspired by the natural world). When she and her husband had twins almost six years ago, Lins needed to find a project that wasn't too difficult to source. She was already familiar with paper

and printing companies from her time as a graphic designer, so a project involving paper seemed like a logical next step.

She knew she wanted to make the connection between home textiles and paper. "I've always been fascinated by interesting papers and printing techniques," she says. It was during a round of word association that Lins came up with "stitch the stars." The phrase resonated with her: "I thought to myself, *What if I were able to allow people to stitch the stars in a calendar format?*" So she started designing a calendar featuring a different zodiac sign for each month that could be stitched with glow-in-the-dark embroidery floss.

### ▶ AMERICAN MADE ON EBAY

The Fruit of the Month and Stars of the Month calendar kits, as well as the cross-stitch Stitch a Sachet kit, are available at [ebay.com/americanmade](http://ebay.com/americanmade).



ADVERTISEMENT



Savannah Bee Company  
**honeyalmo peachscuit**



### SAVANNAH BEE COMPANY

Ted Dennard and his partners know that honey isn't just honey. Every single drop has nuances based on the type of flower nectar it was made from, the climate it was made in, and a whole lot more. So they hunt down and curate the best of the best.

We were lucky enough to get Ted to top a Triscuit cracker for us. He started with Winter White Honey with Passion Fruit, then added a peach slice and chopped almonds. It's sweet, crunchy, and an instant classic.

[savannahbee.com](http://savannahbee.com)

## Triscuit presents **MAKERS OF MORE**

featuring **SAVANNAH  
BEE COMPANY**

We believe when you start with simple ingredients, you can make so much more. So Triscuit is celebrating makers from across the country who do just that.

One of those makers is Savannah Bee Company. They create artisanal food and beauty products featuring one of the simplest natural ingredients—honey. Their dedication inspires us, and we think they'll inspire you, too.

Check out all of the Makers of More, and discover the maker in you at [pinterest.com/Triscuit](http://pinterest.com/Triscuit).

**Triscuit made formore**







Heather's kits are not only beautifully designed but also great teaching tools for beginners."

—Marcie McGoldrick, crafts judge



The success of this calendar led to a new venture: a series of DIY paper calendars that can be embellished with simple embroidery. For her most recent set, she designed fruits of the month, featuring a fruit, leaf, blossom, or combination of all three on each panel. She considers it a modern take on botanical prints, but one with the textures and dimensions of embroidery.

Lins is trying to be strategic about expanding her line (such as licensing out home-décor ideas for children) so that she can continue to focus on design. Even so, she hasn't stopped dreaming up new concepts. Responding to the interests of her customers, she is working on a kit that can be completed by crafters of varying levels—so a grandmother can work side by side with her grandchild, or an older sibling can stitch at the same time as his younger brother. It's this time spent together that appeals most to Lins. "I love the idea that I designed an

object that can become a collective experience," she says.

Admittedly, there are not many things that can prepare you for owning your own business. "You just get better at it over time," Lins says. One thing she has learned is that to get the best results, you must use the best materials. "You have to have a high standard for the work you produce," she says. So she sought out and found high-quality paper sources in the Midwest, as well as a local printer with a staff of talented, reliable craftspeople. These local relationships are vital to her success, and the reason she chose to manufacture close to home.

Lins strives to ensure that each step will not only be efficiently executed but also give her customers joy. "I still get a thrill coming up with an idea and turning it into something real that I can hold in my hands," she says. "I like to think that a craft kit puts that same thrill into other people's hands, too." —Melissa Ozawa

#### A Year of Crafts

**Bottom left:** Lins considers different color palettes for the embroidery floss in her DIY kits. **Above:** She designs her calendars so that each will stand alone graphically, with or without the embroidery, as seen in the chic and modern Fruit of the Month calendar kit.



**ELIMINATES  
ODORS FOR  
10 DAYS**

***Guaranteed***

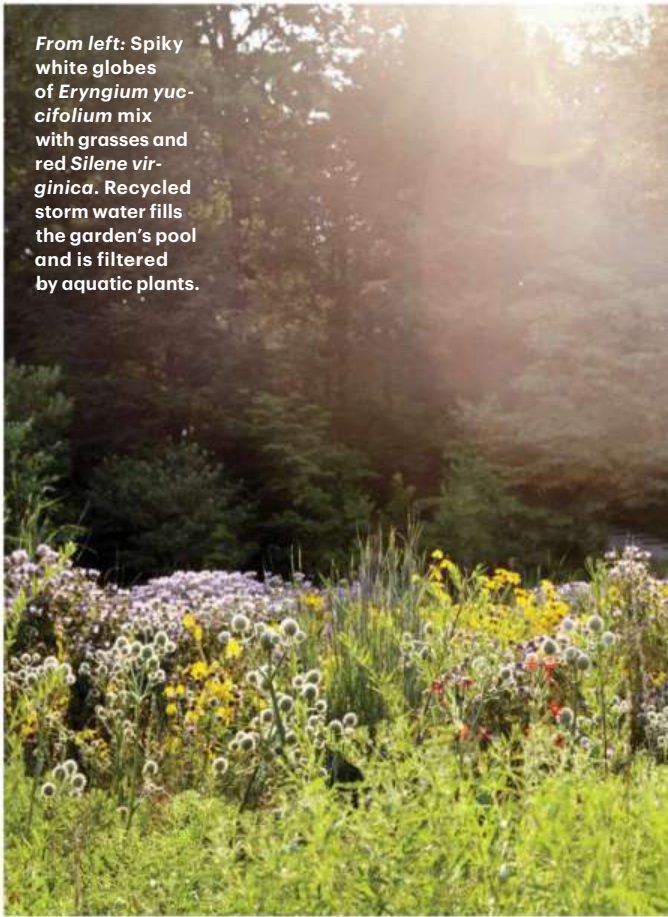
For complete terms and conditions, see [freshstep.com/guarantee](http://freshstep.com/guarantee)



**That's something even cats find amazing.**



From left: Spiky white globes of *Eryngium yuccifolium* mix with grasses and red *Silene virginica*. Recycled storm water fills the garden's pool and is filtered by aquatic plants.



## A New Look at Native Plants

Native plants have too often in the past been dismissed as messy, or too wild-looking to warrant a prominent place in a landscape. The New York Botanical Garden sought to change that perception with its recently installed Native Plant Garden. The spectacular results speak for themselves.

PHOTOGRAPHS BY JENNIFER CAUSEY

**“THERE ARE PLENTY** of practical reasons to grow native plants,” says Michael Hagen, curator of the New York Botanical Garden (NYBG)’s Native Plant Garden. Since by definition they’ve evolved locally, natives typically cope well right where they’re growing, even in areas of climatic extremes, such as seasonal drought or frigid winters. As a result, they’re economically and generally low-maintenance—requiring less irrigation, fertilizer, and pesticides than nonnatives. What’s more, research suggests that they are superior at fostering native pollinators and other types of wildlife that are endangered in our increasingly developed world.

But it is the special beauty of native plants that is the theme of this garden. With the help of a \$15 million gift from the Leon Levy Foundation, and along with the renowned landscape-architecture firm

Oehme, van Sweden, and Associates, the NYBG has created a garden that overturns every negative cliché that has kept native plants out of the horticultural mainstream. It marshaled some 75,000 plants into boldly intermingled sweeps of color over 3.5 acres. Centered on a grand water feature—a biofiltered canal with waterfalls and a sustainably harvested black-locust boardwalk—the garden is irresistible in any season, from the first burst of woodland ephemerals in spring to the russetting seed heads that fill the landscape with birds in fall.

One beauty secret of this garden was the controversial decision to include cultivars—nursery-selected clones—of native plants. Wild-flower purists may insist on using only wild-type, seed-propagated plants, but because the NYBG was intent on captivating its visitors as well as teaching them about native flora, it made exceptions for a few



# JOIN MARTHA AT THE AMERICAN MADE SUMMIT

## November 7, 2015

Martha Stewart Living Headquarters | New York City

Celebrate Artisans. Learn From Leaders. Connect With Makers.



**MARTHA STEWART**

Founder & CCO  
Martha Stewart Living Omnimedia



**EMERIL LAGASSE**

Chef, Restaurateur & TV Personality  
Emeril's Brand



**ARIANNA HUFFINGTON**

Co-Founder, President & Editor-in-Chief  
Huffington Post Media Group



**DYLAN LAUREN**

Founder & CEO  
Dylan's Candy Bar



**FREYA ESTRELLER**

Co-Founder, Coolhaus  
Founder, Ludlows Cocktail Co.



**SONIA KASHUK**

Founder & Creative Director  
Sonia Kashuk, Inc.



**PHIL COOLEY**

Founder  
Ponyride



**INGRID NILSEN**

Lifestyle Expert &  
Online Video Personality



## Get Your Tickets Now

[marthastewart.com/americanmade/event](http://marthastewart.com/americanmade/event)

PRESENTED BY



The UPS Store



Triscuit





Irresistible taste  
starts with  
the first  
ingredient.

**SHEBA® is meat-first and filler-free.\***

Why feed your cat anything else?



\*SHEBA® Entrees are made with real beef, poultry or seafood as the first ingredient. ©/™ Trademarks © Mars, Incorporated 2015.



**Clockwise from top left:** Spires of *Liatris spicata* and *Liatris pycnostachya* add vertical accents to the meadow. 'Summer Storm' hibiscus flowers in the perennial border. The meadow's many summer blooms include lavender *Monarda fistulosa* and gold *Ratibida pinnata*. 'Baby Joe' joe-pye weed.

glamorous or robust clones. For example, growers of wild-type shadbush (*Amelanchier* spp.) usually do not enjoy this shrub's fall color, because fungal diseases strip it of foliage every summer. Instead, NYBG gardeners selected the disease-resistant cultivar *Amelanchier* 'Autumn Brilliance'; this hybrid of two native species keeps its leaves intact and turns an incandescent red in autumn.

The best example of the garden's overall strategy is found in the four-season native border at the garden's southwestern corner, where natives have been assembled into a glorious traditional perennial border. The idea was to create a feature that visitors could translate to their own landscapes, thus endowing their yards with a genuine sense of place.

Hagen happily describes the Native Plant Garden as "sticky," meaning that visitors arrive in crowds and tend to linger. When they do go home, they take inspiration with them. That's the true measure of success for this new kind of native-plant garden. —Thomas Christopher



©/™ Trademarks © Mars, Incorporated 2015. US Patents Pending. \*SHEBA® Entrees are made with real beef, poultry or seafood as the first ingredient.



Two fresh meals. One fresh idea.

## Introducing SHEBA® PERFECT PORTIONS™

Two single servings of meat-first SHEBA® for a fresh meal every time.\* And no leftovers.

SHEBA® Pure Cat Appeal.™ [sheba.com](http://sheba.com)





ARE THOSE SLEIGH BELLS IN THE DISTANCE?  
*very merry cards and instant-preview stamps*

  
**EXPRESSIONERY**  
INK AND PAPER GOODS



VISIT [EXPRESSIONERY.COM](http://EXPRESSIONERY.COM)

Use code JOLLY for 15% off custom stamps\*

\*Valid through 12/31/2015. Products Featured: Joyful Burst Stamp, Merry Twinkle Stamp, Harvest Wreath Stamp, Winter Merry Holiday Photo Cards, and Happiest Holidays Stamp. Receive 15% off custom stamps when you enter code 'JOLLY' in the offer code box. Offer excludes all embossers & stamp ink refills. This offer cannot be combined with any other promotion, sale or discount. Shipping fees and sales tax are separate. Prices, specifications and availability are subject to change without notice. Expressionery.com reserves the right to limit quantities or refuse orders.



# NOVEMBER

PHOTOGRAPH BY CHRIS COURT

AMERICA  
THE  
BOUNTIFUL

A sheaf of wheat traditionally signifies our country's rich agrarian heritage. This one is rendered in bread dough. For the how-to, see page 129.





## Hayden Flour Mills

2014 FOOD WINNER

Jeff Zimmerman  
and Emma  
Zimmerman

Queen Creek, Arizona  
[haydenflourmills.com](http://haydenflourmills.com)

Not only is this father-and-daughter team resurrecting ancient-grain varieties and stone-milling them, they're also partnering with chefs, small farmers, and seed-savers to revitalize Arizona's local-grain economy.





# AMBER / WAVES

When a bread lover near Phoenix wanted to grow his own ancient grains, he searched far and wide—only to end up back in his hometown. Turns out the desert isn't just an ideal spot to produce great grains; it's also filled with farmers and bakers who have a passion for age-old food traditions and the tenacity to reinvigorate them.

PHOTOGRAPHS BY MARCUS NILSSON TEXT BY JOANNE CHEN



## To say that Jeff Zimmerman's life changed

when he bit into a good slice of bread would not be an exaggeration. The Phoenix tech consultant always baked his own, from flour bought from his local supermarket, but about six years ago—around the time he fell in love with the fresh flavors of heirloom tomatoes—he also began to wonder about the taste of heirloom grains. After some research, he ordered a batch of heritage wheat, milled it with a mixer attachment, baked it into a loaf, and ate it with turkey. His reaction? “Wow.”

Almost immediately, he started to school himself in American grain's grand past and how modern-day hybrids, bred for high volume and far-flung transport, overtook it. When the original varieties were abandoned, so were the farms and the mills that ground them.

While Jeff kept his day job, he acquired seeds from seed-saving organizations, purchased a stone mill, and acquired the name “Hayden Flour Mills,” a forsaken trademark belonging to a local mill that had closed in the 1960s. Encouraged by his friend Chris Bianco, a James Beard Award-winning local chef who also loved the flavor of the older grains, he set his sights on launching an ancient-grains business; little did he know that he was sparking a movement that would resurrect a forgotten local industry and the rituals surrounding it.

The next two years were spent searching the country, particularly the Midwest, for farmers to grow his grains. When he attended a conference in Seattle, an expert, to his surprise, told him to go home. “He said the dry southwestern heat is ideal for grain,” says Jeff.

But even in Arizona, despite his efforts to convince farmers of the virtues of the ancient variety, it was hard finding takers. Ancient grains defy modern protocols for efficient farming. The methods that

step up the yield (and profits) of today's hybrid crop cause the heritage stalks to sprout taller and topple over, with no gains to show for it.

“You have to babysit it,” says Steve Sossaman, a farmer in the area whom Jeff met two careers ago, in a church Jeff built as a pastor. The men hadn't been in touch for 30 years, but, anxious to find a farmer, Jeff was suddenly reminded of Sossaman, and he called him up out of the blue. Amazingly, Sossaman felt the slim margins were worth it. “I liked the idea of being a part of something bigger than me,” he says.

They partnered up, planting 30 acres of grain in December 2011, and harvested in June of the following year. The yields were small, but the goods baked from the resulting flour were fantastic. More local farmers signed on, as did chefs, retailers, and beer brewers. Four years later, they've expanded to 120 acres, filled with 12 kinds of grains, including white Sonora wheat, the earliest kind grown in Arizona; three types of barley; and farro dating as far back as 10,000 years.

The timing has been impeccable, as the public has developed a voracious appetite for the flavor of ancient grains, fueled by an interest in high-fiber eating and a desire to support local farming. With orders on the rise, the mill has moved from the back of Bianco's restaurant to a new site, right on the premises of Sossaman's farm. After years of all-nighters spent filling grain orders, Jeff finally quit his day job in August and runs the mill full-time with his daughter Emma, who holds educational events about grains. “When we started, it was an odd thing to be doing,” she says. “People thought of flour as neutral and flavorless, but when they discover where it comes from and how it's made, they realize it has something deeper going for it than that.”

### FIELD OF DREAMS ▶

Jeff Zimmerman and his daughter Emma survey their crop of white Sonora wheat, the heritage grain they revived to launch their company. The seeds were first brought to the Southwest from Europe.







**A MILLER'S TALE**

**1/** Ben Butler, Hayden's resident miller, pours grains into a stone mill encased in pine wood. Unlike industrial steel rollers, stone mills require manual labor to cut grains into flour. **2/** This whole-wheat loaf, adapted from Butler's favorite recipe, is baked with Hayden's Hard Red Spring bread flour. **3/** A Mexican fan palm tree grows by a tractor shed. **4/** Summer—when the heat can edge past 100 degrees—is harvest time for grain; here, Jeff takes a well-deserved siesta on a bag that holds a whole ton of it. **5/** Emma has taken up wheat-weaving, a traditional art form that celebrates a successful harvest. **6/** A piece woven from the stalks of Blue Beard durum grain hangs on the wall of the mill. **7/** Jeff and Emma stroll through the fields of Sossaman Farms. At the left is alfalfa, which Sossaman supplies to dairy farmers (to be fed to cows); at the right are Hayden's wheat varieties. **8/** White Sonora wheat grain falls from the hopper into the millstone. Its slow sifting speed and low volume keep the germ and bran cool and intact, so every hint of flavor and nutrition is retained. "The flour smells alive," says Butler.





## Every Grain Divine

As with all heritage grains, the genes of these nine varieties grown by Hayden Flour Mills are untouched by the high-yield dictates of commercial agriculture and are therefore full of flavor. While modern-day hybrids have shallow roots, heritage varieties' grow deep into the soil, picking up more water (and thus requiring less irrigation) and nutrients from it.

1  
Tibetan Purple Barley



2  
Red Fife Wheat



3  
Durum Iraq



4  
Emmer Farro



5  
Black Nile Barley



6  
Streaker Oats



7  
Blue Beard Durum



8  
White Sonora Wheat



9  
Bronze Barley



**1/** This striking heirloom, brought to the United States from Tibet in 1924 and then forgotten in a seed bank until recently, adds a sweet, smoky flavor to soups, salads, and pilafs. You can also grind it for use in baked goods or brew it into a tea.

**2/** With a faint scent of herbs and cinnamon just after milling, this 19th-century favorite bakes into deliciously rich baguettes and boules, as well as crisp crusts for pizza.

**3/** Nutty and sweet, the wheat is favored by bakers for semolina breads; it makes a great golden-hued pasta, too.

**4/** Farro is both savory and chewy—a natural fit for soups and salads. You can also use it ground, as we did for our chocolate-chunk cookies (for the recipe, see page 144).

**5/** The possibilities for this plump, chewy barley are endless: Simmer it in soup, mix it into a pilaf, or use it for risotto.

**6/** Not your typical oat, this heirloom variety has a subtle buttered-toast flavor that makes it a nice match for milk and berries.

**7/** Have a robust sauce in mind? The flour from this grain yields a sturdy, flavorful pasta that will stand up to it.

**8/** Ground into flour, this subtly sweet wheat, one of the oldest varieties in North America, slips naturally into baked goods, whether a moist muffin or a flaky piecrust.

**9/** Caramel undertones, a subtle earthy scent, and a sturdy texture make this barley a lovely addition to soups, casseroles, and pilafs. (Sauté it first to bring out its nuttiness.)





GRAIN

## Purple-and-Bronze Barley

### MORNING GLORIES

These hearty breakfast bowls are a dream to wake up to. Barley takes longer than oatmeal to cook (about an hour and a half), so make a big batch on Sunday for quick reheating during the week.

**LEFT** A sweet potato and cooked barley are simmered in almond milk, then topped with sliced banana, toasted hazelnuts, and maple syrup. **BELOW** Broiled cherry tomatoes combined with barley, sautéed kale, avocados, eggs, and diced cucumber are brightened with Greek yogurt, channeling the flavors of a Turkish breakfast.

Pitted white shallow bowl, by Janaki Larsen, [shop.marchestgeorge.com](http://shop.marchestgeorge.com).





GRAIN  
**Farro**

A CELEBRATION OF SAVORY

A twist on mushroom-barley soup, this warming broth—nourished with fresh hens of the woods, royal trumpets, oysters, and chanterelles—counts as a meal. The farro is tender but with a satisfying chew, a handful of dried porcini offers additional depth of flavor, and dill and vinegar give each spoonful real pop.

ABC Cocina bowl, in Ivory, [abchome.com](http://abchome.com). Block-printed napkin, in Charcoal Sprig, [auntieoti.com](http://auntieoti.com).







GRAIN  
**Farro Flour**

**CHIPS OFF THE OLD BLOCK**

There's whole-grain goodness, not to mention fruit and nuts, in every bite of these delightful treats. They also tout an added dimension of nutty flavor, thanks to the farro flour. Dried dates add a dense texture and caramel-like sweetness.

Produced by  
Sarah Carey, Ayesha Patel,  
and Jaspal Riyait



**SPARKLING SETTING**

Glints of gold and silver play off soft pinks and yellows at this inviting table. Positioned on and around the mantel, arrangements of carnations, mums, scabiosa seed heads, and grasses bring natural beauty to the setting—without crowding the table. *Opposite:* Our turkey has been brushed liberally during roasting with a glaze of molasses and apple cider, giving it a gorgeous burnished color as well as subtle sweetness.

>> For recipes, see page 144.

Arris wineglasses, 8 oz., [wedgwood.com](http://wedgwood.com). Tinta Powder napkins, by Studio Naturals; Night Owl single old-fashioned glasses, by Artel, in Gray; and glass decanter, [abchome.com](http://abchome.com). Emblem candlesticks, in Brass, [hawkinsnewyork.com](http://hawkinsnewyork.com). Taper candles, 18", in Café au Lait, [creativecandles.com](http://creativecandles.com). Broome Street X base table, [canvashomestore.com](http://canvashomestore.com). Sable chairs, [ochre.net](http://ochre.net). *Opposite:* Whiteware serving platter, by Martha Stewart Collection, [macys.com](http://macys.com).



# FROM SEA | to | SHINING SEA

The wealth of native ingredients and culinary traditions found across our great 50 states ensures that Thanksgiving—the most American of holidays—is always a rich and abundant feast. As you gather friends and family around the table, you tell a story: a narrative of the nation, brought to vivid life in food. Ingredients such as corn, squash, and turkey—those originally encountered in the New World—tie the meal to the past and often to place. (Think of the cranberry bogs of Cape Cod, or the wild rice that grows in the glassy lakes of northern Minnesota.) Other dishes have been brought by peoples from around the globe to the new frontiers, dating from the founding of our country right up to the present day. Whether you seek adventure or familiarity, ambition or comfort, in your choices for the Thanksgiving meal, you'll find many options in these pages, all inspired by the regional diversity of the United States—something to truly be thankful for.

PHOTOGRAPHS BY MARTYN THOMPSON | TEXT BY MATT LEE AND TED LEE







### RYE-WHISKEY SWITCHELS AND DEVILED QUAIL EGGS

The sweet-and-sour soft drink known as switchel, made with fresh ginger and a dash of cider vinegar, was a popular thirst-quencher among harvest field workers in 19th-century New England. In recent years, craft brewers from Vermont to New York to Minnesota have revived this lost beverage, and now we're spinning a home-made switchel in a resolutely grown-up direction with rye whiskey—another colonial-American elixir that's experi-

encing a profound resurgence today. The drink's spicy notes play off the lemon that lightens up the southern-luncheon classic deviled eggs. We use quail eggs here—they make one-bite hors d'oeuvres that are fitting before a big meal. Bobwhite quail also happen to be native to the eastern half of the United States.

**Summertime throw,** by Arcade Avec, in *Bronze*, [abchome.com](#).

### SPARKLING CELERY GIMLETS

Dr. Brown's Cel-Ray—flavored with celery seed—was introduced in New York City in 1868 as a healthy tonic. For this fresh pale-green cocktail inspired by the soda, we started with the delicately flavored inner hearts. They were puréed with simple syrup, then mixed with lime juice and gin and served on the rocks—with seltzer, celery seed, and stalks for stirring.

**Arris wineglass**, 8 oz., [wedgwood.com](#). **Maldon water goblets**, [canvashomestore.com](#). **Cherub lamp base**, in *Smoke*, and **gathered-organza shade**, in *Cherry*, [ochre.net](#).

OPPOSITE



### SEAFOOD STARTERS

Journey clear across the country with this spread of appetizers. Baked clam dip, served with potato chips, is an ode to the salt spray of the New England coast. Whole smoked trout with rye crackers, lemon wedges, slices of green apple, and sour cream honors European settlers, who brought brown trout to the upper Midwest along with smoking traditions (for preservation, but also for the bold flavor that smoking imparts). Pickled shrimp nods toward the maritime South, and

we represent the state farthest west on the continent with Alaska king-crab legs. This showstopping Thanksgiving starter is also one of the simplest, since the crab legs are sold cooked—just serve them with butter enhanced with Meyer-lemon juice and miso—both references to the flavor fusions found in California cuisine.

**Tane Pomona dinner plate**, in *Blue Tempest*, [bodosperlein.com](#). **Simple Crystal Straight champagne glasses**, by Deborah Ehrlich, [marchsf.com](#). **Patterned cement tiles**, in *Cubes*, [mosaichse.com](#).













### PEANUT SOUP AND BARLEY-MALT PULL-APART ROLLS

Peanut soup was popularized in the U.S. in colonial Williamsburg. This simple, silky version gets brightened up with lemon juice and served with diced green apple for a touch of tartness and red-pepper flakes for heat. Alongside, pass a pan of pull-apart dinner rolls, made yeasty-sweet with the burnt-sugar flavor of barley-malt syrup. This uncommon sweetener looks like molasses but is made from grain rather than cane. For extra malt flavor, a portion of the syrup

is mixed with butter, then brushed over the tops before baking. Having been sectioned with a knife, the puffy, golden rolls pull away from one another with a soft tug.

*Delft blue tureen, juliska.com. One-of-a-kind patterned ceramic plates, bddw.com. R'ceef 1 mosaic tiles, mosaichse.com.*



### THIS PAGE

### RED-ONION FLATBREAD

Between 8,000 and 12,000 years ago, when glaciers receded from what is now lower New York State, they left behind nitrogen-rich, jet-black soil that became some of the most fertile onion-growing land in America. The terrain makes vegetables as common as red onions intensely flavorful. We let these beauties shine in an easy yeasted flatbread, the rings strewn across the dough with flaky sea salt.

*Botanist Knoll napkin, anthropologie.com.*

### PERSIMMON, BEET, AND CITRUS SALAD

American and Asian persimmon trees have long been prized by the nation's gardeners for ornamental landscaping, but the fruit's tart, mellow-sweet flavor is also a rare treat for cooks. Serve wedges with roasted beets, citrus sections, endive spears, and a tangle of watercress. Whether offered as its own course or along with the rest of the meal, a salad this vibrant and beautiful is always welcome.

*Cochina Ivory dinner plate, abchome.com. Goa Cutlery fork, by Cutipol, in White Handle and Brushed Gold, shophorne.com. Patterned cement tiles, in Daisy, mosaichse.com.*



## TURKEY AND ALL THE TRIMMINGS

The native wild turkey may or may not have been served at what is often referred to as our first Thanksgiving, a 1621 harvest feast in current-day Plymouth, Massachusetts. But in the centuries that followed, turkey has become nearly synonymous with the holiday. This bird, glossy from its glaze of molasses and cider, is roasted with a stuffing of toasted rye bread and black walnuts. As for the cranberry condiment that is a nonnegotiable accompaniment: This luminous gelled ring, *far right*, alludes to the canned cranberries of midcentury holiday tables. We've amplified the flavor with cherries and garnished the dish with sugared sage sprigs and Cape gooseberries. For a slightly different take on the usual potatoes—yet a dish still wholly suited to this time of year—pumpkin and braised Swiss chard are mashed along with the spuds.

**Petulla bowl**, by Astier de Villatte, [johnnderian.com](#). **Whiteware serving platter, cake plate, and Whiteware gravy boat**, by Martha Stewart Collection, [macys.com](#). **Faceted candlestick holder**, [michelevarian.com](#). **Petrichor tapestry**, in Carbon, [anthropologie.com](#).











#### **WHOLE ROASTED CAULIFLOWER WITH GREEN HERB SAUCE**

The palest of brassicas is dramatic and delicious in this presentation. A head of cauliflower becomes browned, nutty, and so tender it's scoopable when roasted whole, wrapped in parchment. Serve it with a stirred-together fresh-herb sauce, fragrant with cilantro and parsley.

#### **OPPOSITE**

#### **BRAISED CELERY**

With its distinctive yet subtle flavor, celery finds its way into all kinds of dishes. But we rarely appreciate the stalks on their own. Get to know this vegetable anew by braising it with thyme in a five-ingredient dish that may become a standard on your table all year round.

#### **GLAZED TURNIPS WITH BACON**

Turnips have an inherent sweetness (taste a thin slice, raw, just to confirm) that makes them a tasty alternative to yams and sweet potatoes. And when settlers came to the New World, indigenous peoples had already been tapping sugar maples for years. Here, the syrup is combined with cider vinegar and Dijon mustard to make a bright glaze for the root. The smokiness of bacon provides a savory counterpoint.

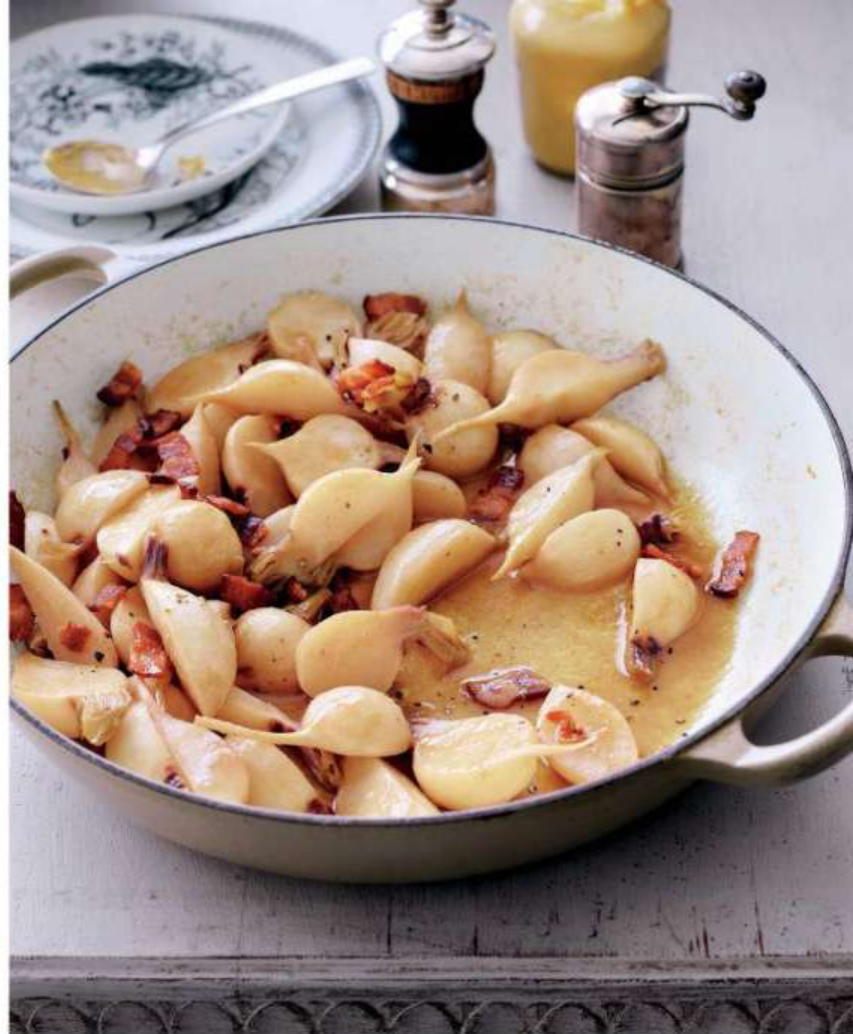
#### **WILD-RICE AND LIMA-BEAN SALAD WITH CRANBERRY RELISH**

Three great natives of the Americas—wild rice, lima beans, and cranberries—meet in this hearty, protein-rich salad. The pride of the Great Lakes region, wild rice has a delightfully nutty flavor and springy texture that pair well with almost-creamy lima beans. Cranberries—used by native tribes for dye and medicine and well as food—are the base of the unusual dressing, made by chopping the berries with orange, mint, and sugar. **Wildflower Series round platter, [shopterrain.com](http://shopterrain.com).**

#### **CARROT-AND-PARSNIP SOUFFLÉ**

Among the many customary pleasures of the Thanksgiving table, an airy soufflé stands out. Carrot and its close cousin parsnip—both brought to these shores by early English and Dutch settlers—play beautifully together. A pinch of allspice adds warmth.













### SWEET-POTATO PIE WITH CORNMEAL CRUST

Perhaps the saying should be “As American as sweet-potato pie”: The starchy, sweet tuber was being grown here long before European settlers landed (while the apple’s origins are in central Asia). Familiar pie spices—cinnamon, nutmeg, and fresh ginger—give the puréed filling unmistakable autumnal flavor. Reroll the pastry scraps and cut out leaf shapes, baking

them on their own and scattering them across the top for an effect mimicking nature’s seasonal shift. Serve slices of the pie dolloped with lightly sweetened whipped cream.



### THIS PAGE

### CODDLED PEARS IN WHISKEY

This dessert honors America’s oldest fruit tree, a pear tree brought from Europe around 1630 and planted in Massachusetts, where it defies all odds by bearing fruit to this day. Here, we poached Bosc pears in a Tennessee whiskey-spiked liquid perfumed with vanilla bean and orange zest. Alongside, a scoop of vanilla ice cream is drizzled with bittersweet blackstrap molasses.

*Harlow salad plate, by Martha Stewart Collection, in Talc White, macys.com.*

### DEEP-DISH DRIED-APPLE AND CRANBERRY PIE

Try a new kind of apple pie this year: This one contains the dried fruit, which offers deep flavor and a pleasant chew. Tart cranberries, cooked until just bursting, lend extra dimension, and the slightly crackly brown-sugar-and-oats topping complements an easy press-in crust.









## DESSERT BUFFET

An assortment of sweets, cheeses, and fruits finishes the meal perfectly, re-emphasizing the bountiful harvest of American treasures. Tropical-fruit ambrosia gelée—a gelled confection made with coconut milk and studded with dried papaya and Maraschino cherries—evokes both retro 1950s desserts and the Victorian-era pudding known as blancmange. Stack cake, an old Appalachian dessert that has been known to stand in for a wedding cake (according to lore, friends and family members would contribute individual layers), is often made with an apple-butter filling, but we chose dried-plum butter instead. A rustic polenta cake is studded with red grapes and rosemary. For many, the holiday wouldn't be the same without pecan pie—but we twisted tradition by adding chunks of chocolate to the crust and maple sugar to the filling.

**Duck pitcher**, by Object & Totem, in *Off-White*, [stevenalan.com](http://stevenalan.com). **Taste large cake stand** (pears), [inheritanceshop.com](http://inheritanceshop.com). **Round black butcher block**, by Black Creek Mercantile & Trading Co., [marchsf.com](http://marchsf.com). **Oblong gray marble serving board**, in *Small*, [michelevarian.com](http://michelevarian.com). **Everyday throw**, by Arcade Avec, in *Mauve*, [abchome.com](http://abchome.com). **Splat fabric** (part of the *Accidental Expressionist* series), [martynthompsonstudio.com](http://martynthompsonstudio.com).

Created by Greg Lofts, Jenn McManus, Ayesha Patel, and Lauryn Tyrell



PURPLE MOUNTAIN

MAJESTIES





**With the Colorado Rockies as a sweeping backdrop, Mary and Larry Scripter's bright prairie meadow provides birds, animals, insects, and joy. The couple relishes not only the garden's beauty but also the shared experience of making it grow.**

PHOTOGRAPHS BY MARION BRENNER

TEXT BY CAROL WILLIAMS

**A haze of grasses,** asters, and goldenrod catches light as the sun goes down over the distant Rockies. Plants and mountains resonate. This rich quarter-acre of prairie meadow is the fruit of connections: human ones, as well as those between cultivated and natural landscapes.

The meadow grows just beyond the deck of the farmhouse where Larry Scripter has lived for 25 years, farming the surrounding fields near Boulder, Colorado. He never thought to garden. Weedy junipers obscured his view.

Eight years ago, Larry met Mary Jackson. Both soon recognized their good fortune in finding each other, and they married. After thinking about what she wanted for the garden, Mary enlisted the help of landscape designers Lauren Springer Ogden and her husband, Scott Ogden.

Lauren and Scott, authors of *Plant-Driven Design* (Timber Press, 2008), believe that the key to successful landscape design lies in the choice of plants. Plants must belong to the place where they will grow. They need not all be native but must possess the qualities to both thrive in and express the character of their intended spots. In Mary and Larry's high-plateau garden, that

#### FIELD DAYS

In fall, 'Purple Dome' and 'Bluebird' asters, 'Neon' and 'Matrona' sedums, and Ohio goldenrod bloom in their own haze of flowering 'Undaunted' ruby muhly grass, 'Little Bluestem' grass in its autumnal pink, and dried allium seed heads.





#### THE GOLDEN HOUR

With the view to the southwest, grasses and perennials, including red muhly and 'Lemon Queen' sunflowers, were chosen so that they would glimmer and shine when lit from behind. The result is a magical contemplation from the deck at day's end.

translated into the ability to survive subzero temperatures in winter and 95-degree heat in summer, as well as no more than 12 to 14 inches of rain a year.

The view west is the focus of the garden. Mary wanted a

meadow that would be its foreground throughout the year. Lauren designed a series of matrices: bands of perennials that flower sequentially and combine beautifully with one another, as well as with certain grasses

and sedges. Each matrix weaves throughout the meadow: jewels in a subtle, ever-changing setting of low grasses and foliage. So, for example, ribbons of mauve pasqueflower, blue fescue, and burgundy burnet open early in spring. As these fade, bands of dwarf blue indigo, scarlet and salmon Oriental poppies, and prairie dropseed seize their moment.

Early in the first spring, Lauren laid out a few demonstration matrices. Enriching the design were eager participants Mary and Larry. Though respectively in their 60s and 70s, they would carry out all the work of installing and maintaining the garden themselves.

During three weeks in May—with occasional help from extended family—Mary and Larry planted 1,800 small plants from pots that ranged in size from one gallon to two and a half inches. They mulched with gravel chips to help maintain moisture, then laid out two gravel paths. That fall, they planted 1,500 bulbs: daffodils, camassias, and alliums.

As plantings continue to fill out, the need to weed lessens. Watering is minimal: occasional hot-spell relief from an overhead sprinkler. Each year, in late winter, Mary and Larry spend a week cutting all the grass clumps to the ground. Then comes the meadow's still point: It lies bare and stony. Soon the first green tips of daffodils appear, and the year's cycle begins again.

A meadow must grow and change, or fail. It requires a gardener's sharp eyes, educated taste, and steady hands. Note must be taken of what thrives, what fails. Bullies are cut back, seedlings cultivated. But for Mary and Larry, such work is yet another engaging delight.





## THE MEADOWLANDS

Flowers, seed heads, low-growing grasses, sedges, and fescues continue to create a symphony of colors and shapes. Clockwise from top left: *Helenium autumnale* 'Rubinzweg' blooms in the meadow. Pale-yellow 'Moonshine' yarrow with backlit Korean feather reed grass and 'Little Bluestem' grass. White echinacea and 'Neon' sedum. Between the fading white flowers of 'Blonde Ambition' grama grass in the foreground and the blue asters beyond is a glimpse of gravel-chip mulch, which holds moisture and restrains weeds while allowing seedlings through. Seedpods and seeds of *Asclepias tuberosa* butterfly weed (the flowers are a butterfly-nectar source; the leaves, an important food source for monarch caterpillars) follow vibrant orange blooms. 'Ruby Star' echinacea and blazing stars are a magnet for butterflies.





**CALL OF THE  
WILD**

Where the meadow wraps around to the south, the Ogdens designed a small grove of 'Prairie Gold' aspen trees and Mexican olive shrubs to encourage the birds that Larry loves to watch. This grove is also a valued shelter for other wildlife. Without the balance of a fox population, for example, voles and rabbits would destroy the meadow. The aspens offer a sense of protection along with their characteristic whisper and rustle in the breeze. Here, the trunks of young aspens show white; as the trees age, their bark will turn gray. Beneath the trees are clumps of reed grasses, which appreciate some shade, and shade-loving perennials: Siberian bugloss and 'Robustissima' Japanese anemones.





POINTS  
OF VIEW

In the distance: the high plains and the Rocky Mountains. In the foreground: the stylized prairie meadow and Larry's hayfields. Larry and Mary grew up in Kansas and South Dakota, respectively; working on the land is part of what makes them happy. The design encompasses both the spirit of the landscape and the homeowners' enthusiasm for working in it. The dried blades of striped reed grass and panicum, along with sunflowers and Russian sage, will be purposely left uncut over winter, offering food and cover for birds—as well as visual interest—and a reminder that a meadow lies beneath even as the plains and peaks are covered in fall mists and winter snow.

Produced by Daryl Beyers



## MAKE IT MINI

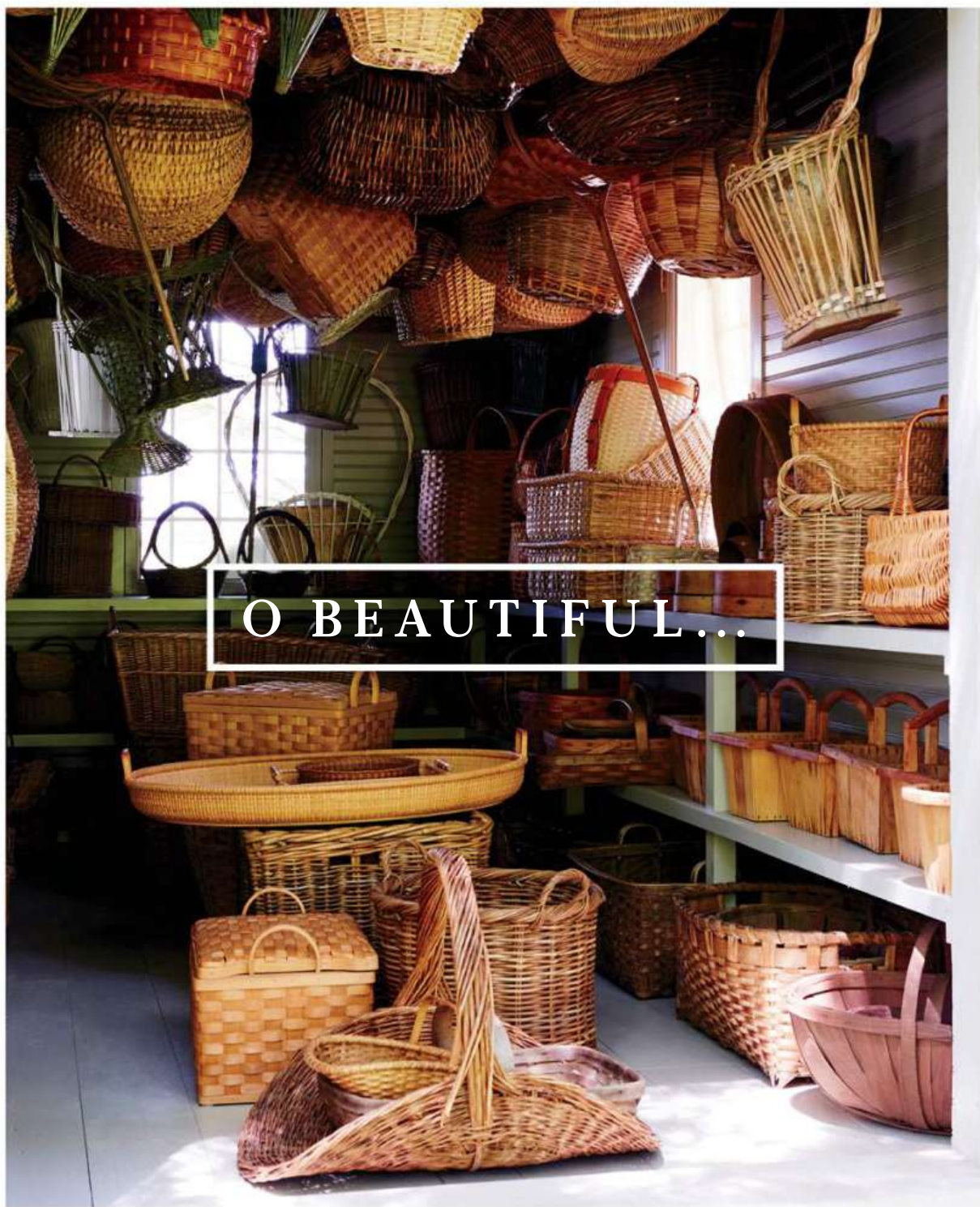
Dainty baskets—these are for doll-houses!—add a whimsical touch to the table. For each place card, cinch a napkin with waxed cord and tie the ends around the basket's handle. Tuck a name tag inside. For salt and pepper cellars, snip off the handles, spray-paint the baskets, and line them with miniature baking cups.

**Miniature basket two-pack, 2" (cellars), and miniature basket hat & fan value pack (napkin),** [consumercrafts.com](http://consumercrafts.com).

**Unbleached cupcake baking cups,** [papermart.com](http://papermart.com). **Festival dinner napkin,** in *Mustard*, [sferra.com](http://sferra.com). **Dune ceramic salad and dinner plates,** by *Atelier Tete*, in *Beige-Rose*, [nulinedistribution.com](http://nulinedistribution.com). **Marta double old-fashioned glass,** in *Smoke*, [cb2.com](http://cb2.com).

**OPPOSITE** Martha's "basket house"—a small outbuilding on her farm—holds her collection. Favorite examples include the large, shallow Nantucket-style tray in front, by Michael Kane; and the Maine "packbasket" by the window, by basket-maker Stephen Zeh. For tips on cleaning baskets, see page 132.





O BEAUTIFUL...



When Thanksgiving rolls around and the **HARVEST BOUNTY** is on our minds, baskets make a particularly **LOVELY MOTIF** for the table. Baskets' natural materials bring a rich palette and subtle texture to any setting, and their familiar shapes have a **RUSTIC CHARM**—and, of course, an innate utility. So gather a few and use our easy, inexpensive craft ideas to weave them into your **HOLIDAY DÉCOR**.

PHOTOGRAPHS BY LINDA PUGLIESE



---

**FRUIT TO NUTS**

---

• A centerpiece that's stylish, simple, and affordable? Check, check, and check. These baskets, filled with apples, pears, and walnuts, are reminiscent of an abundant cornucopia. You can use several to create a display that runs down the length of the table. The baskets holding fruit have been in Martha's family for years; they were used as Easter baskets when she was young.

**Molded beeswax tapers, 12", beehivealchemy.com. Peggy Terre Brute candlesticks, by Astier de Villatte, 6½" and 8¾", johnderian.com.**











---

## LOVELY WALLFLOWERS

---

- Turn a hanging grapevine basket into a vase for an arrangement of golden dahlias that will never wilt. The wooden blooms are painted and glued, along with pinecones and pods, to dried twigs gathered from the yard.

**Grapevine wall basket,** 10", [kpcreek.com](http://kpcreek.com). **Dahlia sola-wood flowers,** 4", [ecoflower.com](http://ecoflower.com). **Antique Viennese rattan chair,** [lbeckerflowers.com](http://lbeckerflowers.com).





---

**IT'S A WRAP**


---

- Create a decorative accent such as this one, *second from right*, with the natural beauty of a basket—no weaving required. Just choose a shapely vase (we started with a glass jug) and wrap it in braided seagrass. The tall vintage basket in back, one of Martha's, was likely woven by a Native American Wabanaki basketmaker in Maine.

**Braided seagrass**, by Suzanne Moore's,  $\frac{3}{4}$ ", [ncbasketworks.com](http://ncbasketworks.com). **Green recycled-glass jug** (similar to shown), by Courbet, 16 $\frac{1}{2}$ ", [homedepot.com](http://homedepot.com). **Vintage hand-woven basket** (right), [lbeckerflowers.com](http://lbeckerflowers.com).





## LIGHTS FANTASTIC

- Candlelight flickers through the loose weave of these hurricane lanterns. They're made from place mats that we simply rolled into tubes and stitched along the seams, then positioned over pillar candles (in tall glass holders, for safety).

**Fishnet woven place-mat sets**, in Black, westelm.com. **Round pillar candles**, 3" by 6", beehivealchemy.com.



Created by Tanya Graff, Silke Stoddard,  
and Jennifer Wagner  
Text by Amy Conway



---

**TOP IT OFF**

---

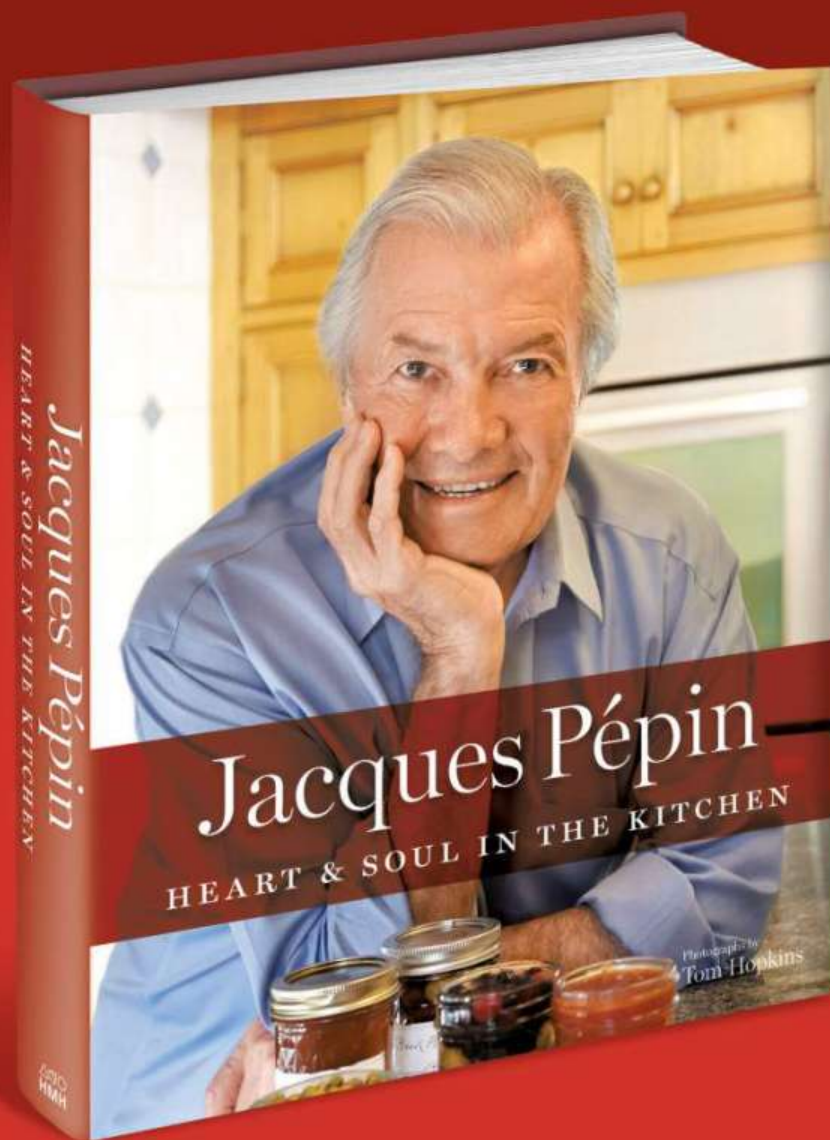
- ♦ Turn the traditional purpose of a basket on its head by using it to create a footed dessert dish: Snip off the basket's handle, invert the basket, and add a plate. (Stick it on with removable putty.) We also wrapped the handle of a pitcher with seagrass trim for a subtle basket-like accent. Attach the

end of the trim with hot glue to the base of the handle, wind it all the way around to the top, then glue the trim to secure.

**Small rattan basket planter**, *shopterrain.com*. **Collectors Hold! The Museum Putty**, by Ready America, *homedepot.com*. **Braided seagrass**, by Suzanne Moore's, *3/4"*, *ncbasketworks.com*. **Dual-temperature glue gun**, by Martha Stewart Crafts, *michaels.com*.







*Recipes  
for a  
delicious life*

# Jacques Pépin

The world-renowned chef reveals the food he cooks at home with family and friends in a book filled with recipes and spiced with stories of a life devoted to the fine art of cooking.

**For both longtime fans and those who are discovering him for the first time, this is a must-have cookbook.**



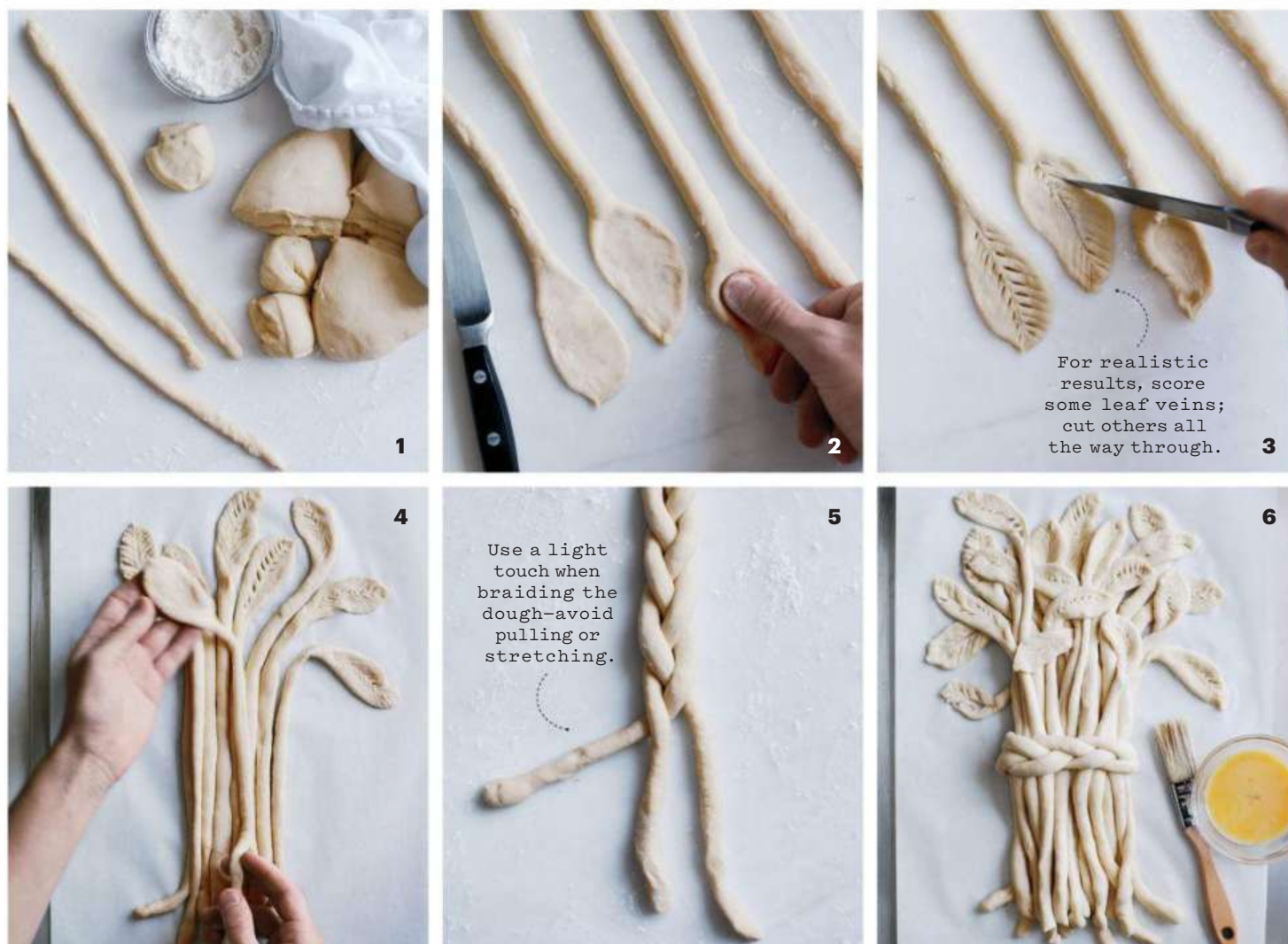
Houghton Mifflin Harcourt

[www.hmhco.com](http://www.hmhco.com)



# HOW-TO HANDBOOK

Learn, Make, Connect



## Splendid Sheaf

The stunning bread in the shape of a sheaf of wheat on page 91 may seem too pretty to eat—but it is too delectable not to. It's actually easy to prepare, requiring no special skills or tools. To make the bread, complete steps 1 and 2 of the recipe for the pull-apart rolls on page 145, then punch down the dough, turn it out onto a lightly floured work surface, and shape it into a ball.

Next, follow the steps below, dusting your work surface and hands with flour as you go. When rolling the ropes, work with a few pieces of dough at a time, and keep the rest loosely covered with a clean kitchen towel. Serve the bread warm from the oven.

PHOTOGRAPHS BY CHRIS COURT

1

### Divide and roll

Quarter dough. Divide each quarter into 6 pieces. Working with one piece at a time, roll 21 pieces into ropes of varying lengths (between 12 and 15 inches).

2

### Flatten to shape

Using your thumb, flatten about 2 inches at one end of each rope into a leaf shape. Pinch tips to create a point on each.

3

### Cut leaf veins

Using the tip of a paring knife, score a line down center of each leaf, then score or cut more lines off center to simulate veins.

4

### Form the sheaf

Arrange ropes into a sheaf on a parchment-lined baking sheet, overlapping ropes. Fan out leaves and bend some ends.

5

### Add the braid

Roll remaining 3 pieces into 10-inch ropes. Line up on surface; pinch one end of each rope to adhere them together. Braid ropes. Drape over sheaf, tucking in ends.

6

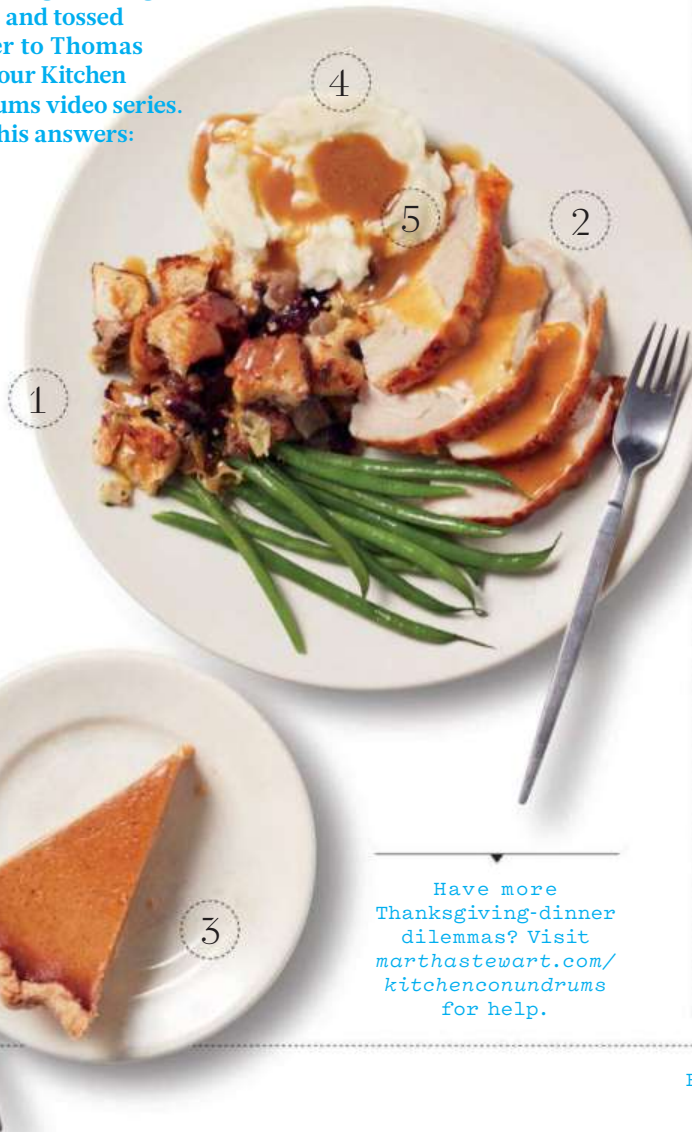
### Brush and bake

Loosely cover sheaf. Let rise 20 minutes. Brush all over with a beaten egg. Bake in a 400° oven until golden brown and cooked through, 15 to 18 minutes. Serve warm.



## THANKSGIVING 411

We rounded up your Thanksgiving cooking questions and tossed them over to Thomas Joseph of our Kitchen Conundrums video series. Here are his answers:



Have more Thanksgiving-dinner dilemmas? Visit [marthastewart.com/kitchenconundrums](http://marthastewart.com/kitchenconundrums) for help.

### 3

**Q: My pumpkin-pie crust shrinks and cracks when baking; how can I prevent this?**

—Cheryl Lee, Chicago

**A:** Blind-baking—prebaking a crust before filling it—helps prevent these problems. Line pie shell with crumpled parchment; fill with raw rice or dried beans. Bake 30 minutes at 375°. Remove parchment and weights; return crust to oven to brown, 10 minutes. Add filling; finish baking pie as usual.

### 1

**Q: Any ideas for quickly drying bread for stuffing?**

—Lorraine Greenidge, Brooklyn

**A:** Cut a loaf of day-old rustic bread, with the hard crusts removed, into ½-inch cubes. Preheat oven to 350°. Arrange the cubes in a single layer on an unlined rimmed baking sheet. Bake, tossing once, until the bread is dry but not browned, about 10 minutes.

### 2

**Q: What's a safe, fast way to defrost a turkey?**

—Courtney Kee, Tallahassee, Fla.

**A:** **Submerge** the frozen bird breast-side down in a big bowl or pot of cold water.

**Change** the water every 30 minutes so it stays cold. It will take about 30 minutes of defrosting per pound of turkey.

Be sure to fill to the rim of the pie to avoid sagging edges.



### 4

**Q: How can I make vegan mashed potatoes?**

—April McDaniel, Los Angeles

**A:** This version of the classic side is dairy-free and delicious:

**Peel** 3 large russet potatoes (about 1½ pounds). Quarter lengthwise, then cut crosswise into ½-inch pieces.

**Place** potatoes in a saucepan; cover with water by 1 inch. Bring to a boil, then reduce heat and simmer until easily pierced with a paring knife, 12 minutes.

**Heat** ½ cup extra-virgin olive oil, 2 garlic cloves, and 1 small sprig rosemary in a small skillet, turning a few times, until garlic sizzles, 3 minutes. Remove from heat; let cool 10 minutes. Discard garlic and rosemary.

**Drain** potatoes, reserving 1 cup cooking liquid; mash with a ricer or fork. Return to pot. Stir in 3 tablespoons oil mixture and ½ cup reserved liquid until smooth and creamy (adding more liquid if necessary). Season with coarse salt and freshly ground pepper. Serve, with a drizzle of oil.

### 5

**Q: What's the best fix for lumpy gravy?**

—Rachel Donovan, Denver

**A:** Whisk the gravy to break up flour pockets, then strain it through a fine-mesh sieve. If the strained gravy seems too thin, transfer it to a pot over medium heat. In a glass jar with a tight lid, mix 2 cups turkey or chicken stock with 1 tablespoon instant flour, such as Wondra; shake until combined. Add mixture to your gravy slowly while stirring, and continue to cook until consistency is as thick as desired.

**WE WANT TO HEAR FROM YOU!** Send your questions to Ask Martha, c/o Letters Department, Martha Stewart Living, 601 West 26th Street, New York, NY 10001, or to [askmartha@marthastewart.com](mailto:askmartha@marthastewart.com). Please include your full name, address, and daytime phone number. Letters and messages become the property of Martha Stewart Living Omnimedia Inc. and may be published, broadcast, edited, or otherwise used in any of its media. By submitting your questions to Ask Martha, you are agreeing to let us use your name and hometown in connection with our publication of your questions.



# Saving People Money Since 1936

**... that's before there  
were color TVs.**

GEICO has been serving up great car insurance and fantastic customer service for more than 75 years. Get a quote and see how much you could save today.

geico.com | 1-800-947-AUTO | local office

**GEICO®**



Some discounts, coverages, payment plans and features are not available in all states or all GEICO companies. GEICO is a registered service mark of Government Employees Insurance Company, Washington, D.C. 20076; a Berkshire Hathaway Inc. subsidiary. © 2015 GEICO





**SEE A VISIBLE  
DIFFERENCE.**  
— SATISFACTION GUARANTEED. —  
\*Or your money back.



**Minichunks**  
Nourishes your active dog with essential nutrients and prebiotics



**Optimal Weight**  
Helps return your dog to a healthy weight



**Large Breed**  
Balanced nutrition with glucosamine to support healthy joints



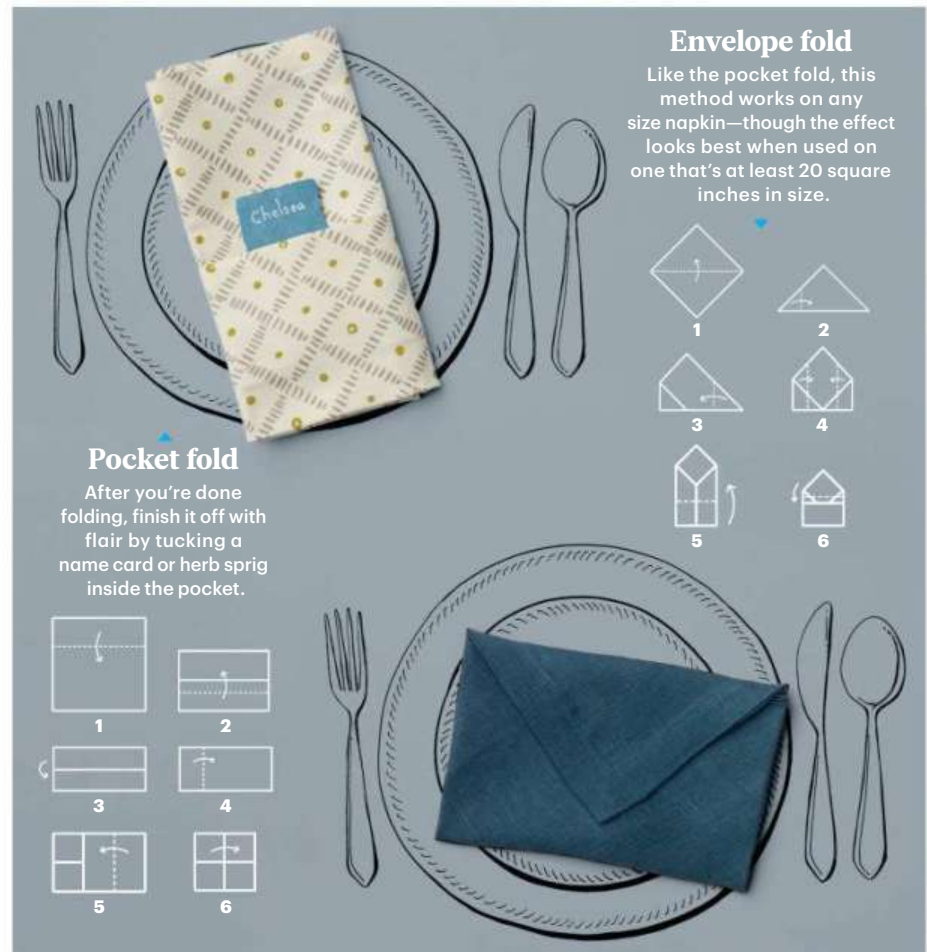
**Lamb Meal & Rice**  
High-quality protein for easy digestion

AVAILABLE AT  **TARGET**

## Q: What's an easy way to fold napkins so they look special for the holidays?

—Jillian Burgoyne, Syracuse, N.Y.

**A:** Here are a couple of choices; both are beautiful and neither is complicated. Check out the steps below. For more options, visit [marthastewart.com/napkin-folds](http://marthastewart.com/napkin-folds).



## Q: How can I freshen my dog's breath?

—Chris Iverson, San Francisco

**A:** Brush your canine's teeth daily, or at least once a week. Here's how:

**Choose** a dog-friendly toothpaste, available at pet stores. (Human toothpaste contains a detergent that can make pets sick if swallowed.) You can find a canine toothbrush there, too, or just wrap gauze around your finger and rub your dog's teeth with it.

**Ease** your dog into the process. It's best to start when it's a puppy. Hold its mouth shut with your thumb and forefinger. Then lift the upper and lower lips to brush gently. If you start when your pet is an adult, brush after mealtimes (when your dog is relaxed), and work quickly.

**Watch** for signs of plaque, tartar, and decay. Lift your pet's lips and check for tooth discoloration and gum inflammation. Appetite loss, swollen cheeks, one-sided chewing, and slower-than-usual eating can also signal dental problems.

### TIP

To clean a wicker basket, start by wetting it with a hose outdoors. Then gently rub the basket with a wet soft cloth. Turn the basket upside down to let it drain and dry.



# SEE A VISIBLE DIFFERENCE.

— SATISFACTION GUARANTEED. —

\*Or your money back.

®/™ Trademarks © The IAMS Company 2015



healthy skin & coat



healthy digestion



healthy energy

Go to [iams.com](http://iams.com) for your \$5 trial offer  
and see a visible difference in your dog.





Keeping your blood-glucose levels in balance requires more than just weight control.

## WHAT YOU DON'T KNOW ABOUT DIABETES

You may have heard that obesity raises your risk for developing type 2 diabetes, but did you know that stress and lack of sleep can do so as well? New research reveals links to the disease that aren't at all related to weight.

ILLUSTRATION BY SHOUT

### THE DIAGNOSIS SURPRISED ME.

After a routine physical exam, my doctor informed me that I'm prediabetic. How could I have higher-than-normal levels of glucose in my blood? I run, and I eat sensibly. I've always been slim. And yet I'm on the brink of getting a disease that's assumed to affect only the overweight.

It's not a poor assumption. Type 2 diabetes occurs when insulin—a hormone that controls the glucose levels in the blood—fails to deliver the glucose (which you get from food) to your organs; as a result, it rises to toxic levels and remains there

unless the condition is treated with a special diet, exercise, and in some cases medication. (Type 1 diabetes, in contrast, is genetic and unpreventable, occurring because the body makes little or no insulin.) Scientists have thought that the excess pounds themselves somehow directly cause insulin resistance. After all, 85 percent of those who suffer from type 2 diabetes are overweight.

But that still leaves 15 percent—about 3 million Americans—with the disease despite having a healthy weight. It turns out that what's on the scale alone doesn't

determine who gets type 2. In talking to experts, I discovered a range of health issues that may be throwing the body's glucose levels off-balance. But by simply improving the following conditions, you (and I) can stave off the disease—and feel a whole lot better, too.

► **Lack of sleep** Mounting evidence suggests that insufficient sleep disrupts our ability to regulate blood sugar. A study presented at the Endocrine Society's annual meeting this year shows that a sleep deficit of a mere 30 minutes on weeknights can lead to insulin resistance in as little as six months.

**Rx:** "Sleep's a big deal," says George King, M.D., chief scientific officer at the Joslin Diabetes Center, in Boston. To shift your body back to balance, he says, "aim for at least six and a half to seven hours."

► **Chronic stress** "Whether mental or physical, stress can cause blood-sugar levels to rise," says Maggie Powers, Ph.D., president-elect of health care and education at the American Diabetes Association. When scientists at the German Research Center for Environmental Health followed more than 5,300 workers without diabetes for a median of 13 years, nearly 300 were diagnosed with type 2 by the end of the study. It turns out that those who reported a high-pressure work environment were 45 percent likelier to develop the disease.

**Rx:** If work or your personal life makes you feel anxious, zero in on the source and try to change it, or find other ways to counterbalance it, whether by exercising, meditating, or engaging in a hobby.





# Plant power for a better you.™

Many people believe dandelions are nothing more than pesky weeds.

But considering the dandelions we harvest from wild meadows in places like Poland help support your body's natural detoxification process,\* we'd argue your body believes otherwise.

[TraditionalMedicinals.com/RoastedDandelionRoot](http://TraditionalMedicinals.com/RoastedDandelionRoot)





# ANGRY GUT?

You may have  
**Irritable Bowel Syndrome**  
(**IBS**)

If so, you are not alone.  
**1 in 6 Americans** have it.

**IBS Symptoms Include:**  
Abdominal Pain, Bloating,  
Diarrhea, Constipation,  
Urgency and Gas

Introducing **NEW IBgard®**,  
a medical food for the dietary  
management of IBS. In a clinical study,  
**IBgard®** was shown to start working as  
early as 24 hours\*. It delivers  
ultra-purified peppermint oil quickly  
and reliably to the small intestine –  
where it's needed the most.



**IBgard®**  
**Calms the Angry Gut®\***

Ask your doctor about **NEW**,  
nonprescription **IBgard®**,  
now available in the digestive aisle at

**CVS/pharmacy** and **Walgreens**

\*Based on a randomized placebo controlled study in 72 IBS patients. Patients taking IBgard experienced a statistically significant reduction versus placebo in the total IBS symptoms score, including abdominal pain and discomfort, at 24 hours and at 4 weeks.

Results may vary. Medical foods do not require preapproval by the FDA but must comply with regulations. Use under medical supervision. The company will strive to keep information current and consistent, but may not be able to do so at any specific time.

## ► Too many highly processed carbs

“Years of a poor-quality diet, in addition to genetic factors, can place a person at a higher risk of diabetes even if he’s not obese,” says Joel Fuhrman, M.D., author of *The End of Diabetes* (HarperOne, 2013). Overindulging in highly processed, high-glycemic carbohydrates, such as soda and white bread, can cause marked upticks in blood-sugar and insulin levels. According to a 2013 *Diabetologia* study, habitually drinking just one 12-ounce sugar-sweetened beverage a day can up the risk of diabetes by 22 percent. And that’s not just because of the subjects’ weight; researchers noted that the correlation held true even after accounting for body-weight status, suggesting that other factors, like the spike in blood sugar, may be at play.

**Rx:** Replace soda with water and unsweetened tea and coffee—and you may see glucose levels go down. In addition, swapping out refined carbohydrates for whole grains can lower one’s risk of diabetes by 36 percent, the Nurses’ Health Studies (among the nation’s largest, longest-running clinical trials on women’s health) found.

► **Missing probiotics** The gut’s microbiota (the bacterial flora in the digestive tract) may hold clues as to why some people develop diabetes. When Cornell University researchers administered a probiotic supplement to diabetic rats, the rats’ blood-glucose levels decreased by 30 percent, according to a *Diabetes* study published earlier this year.

**Rx:** You can enhance your microbiota and decrease your diabetes risk by eating the right foods:

“Raw vegetables, onions, beans, and berries promote the growth of beneficial gut bacteria—the kinds that help slow glucose absorption,” says Fuhrman. You may also be able to improve blood-glucose levels by limiting artificial sweeteners. A 2014 paper published in *Nature* suggests that noncaloric artificial sweeteners (NAS) may alter gut microbiota, which in turn has an effect on your ability to process glucose. According to researchers at the Weizmann Institute of Science, in Rehovot, Israel, when healthy volunteers who normally didn’t consume NAS or NAS-containing foods were fed artificial sweeteners (the equivalent of 10 to 12 coffee-shop packets) over the course of a week, many developed elevated blood-sugar levels; some even exhibited levels considered prediabetic.

► **Too little muscle** Some slim people have more body fat than they do muscle. As a result, they suffer from metabolic issues similar to those found in much heavier people.

**Rx:** The latest research corroborates that fat (not just weight) needs to be taken into account when considering a patient’s risk for diabetes. According to a 2012 study published in *JAMA Internal Medicine*, 30 minutes of weight training five days a week can cut diabetes risk by 34 percent. And other research has shown that strength training helps to improve insulin function.

All this convincing evidence has compelled me to change my ways. After tweaking my diet and workout routine and getting more sleep (a welcome fix!), I’m feeling healthier already.

—Fan Winston



# seasonal favorites

Make the most of the season with this collection of products and promotions from our sponsors.

## McCORMICK®

At McCormick, we believe pure tastes better. That's why our pure vanilla extract is Non-GMO, Gluten Free and has no Corn Syrup. Just 100% pure flavor. For great-tasting Thanksgiving recipes, visit [mccormick.com](http://mccormick.com).



## VISIBLE LIFT SERUM ABSOLUTE

Get L'Oréal Paris's most powerful age minimizing defense in 1 radiant foundation. In 4 weeks, Visible Lift addresses 5 signs of aging for visibly smoother, firmer, brighter, even, flawless skin.

[lorealparisusa.com/visiblelift](http://lorealparisusa.com/visiblelift)



## KRAFT MACARONI AND CHEESE DELUXE DINNER

At Kraft, making the world's best mac and cheese is an art. And Kraft Macaroni & Cheese Deluxe is our masterpiece. [kraftmacandcheese.com/products/deluxe/original-cheddar](http://kraftmacandcheese.com/products/deluxe/original-cheddar)



## SILK®

Silk® Cashewmilk tastes creamier than skim milk—with fewer calories\*. Yep, we said fewer. Made with the special creaminess of cashews, it's free of saturated fat and cholesterol. Cheers to irresistibly creamy taste!

[silk.com](http://silk.com)



\*Silk Original Cashewmilk: 60 cal/serv; Silk Unsweetened Cashewmilk: 25 cal/serv; skim dairy milk: 80 cal/serv. USDA National Nutrient Database for Standard Reference, Release 27. Data consistent with typical skim dairy milk.



## WELLNESS® NATURAL PET FOOD

Wellness Natural Pet Food is helping pet parents discover the "Five Signs of Wellness." Learn when your pet is happy and healthy, including skin & coat and digestive health. [5signsofwellness.com](http://5signsofwellness.com)



## MARTHA STEWART COLLECTION™ EVERYDAY ENTERTAINING SETS

Entertaining is fun, easy, and beautiful with this convenient dinnerware. Plates, spoons, bowls, and more come in individual sets of six so you can get exactly what you need.

[macys.com/martha](http://macys.com/martha)





## COMING CLEAN

Your pots and pans see a lot of action, especially at this time of year. Show them some TLC—and learn how to wash them with a gentle touch.

PHOTOGRAPH BY YASU + JUNKO



Use a paper towel to wipe excess grease off dirty cookware before washing it. You'll need far less dishwashing liquid and water to get it clean.

### HOW TO HANDLE THE STUBBORN STUFF

**Stuck-on Bits:** With cast-iron cookware, simply pour coarse salt on it and scrub with a dishrag. For everything else, fill the pot or pan with water and  $\frac{1}{4}$  cup baking soda. Bring the mixture to a boil, remove from heat, and let the pot soak for an hour. Then scrape the pot clean with a wooden spoon or rubber spatula.

**Bad Burns:** Fill the pot or pan with cold water and 2 to 3 tablespoons salt. Let it soak overnight. In the morning, boil the water; the marks should disappear. (If not, repeat the process.) Soaking stainless steel, though, can pit it; instead, rub it with a dishrag dipped in white vinegar to remove burn marks.

### 1 ANODIZED ALUMINUM

Aluminum cookware that's coated with a nonreactive layer (so it's safe to use with acidic foods, like tomatoes) is not dishwasher-safe. Hand-wash it with mild dishwashing liquid and a light-duty nylon sponge. Oily residue will cause food to stick to it, so be certain it's totally clean before you cook. **Hard-anodized cookware covered saucepan**, by Martha Stewart Collection, \$180 for a 12-piece set, [macys.com](http://macys.com).

### 2 ENAMEL-COATED

Putting this type of cookware in the dishwasher can dull its finish and cause chips (which can then react with acidic foods). So hand-wash it with a light-duty nylon sponge and mild dishwashing liquid. Dry it completely with a dish towel, especially the rim, where nicks and scratches—and thus rust—are most likely. **Enamel-coated cast-iron round casserole**, by Martha Stewart Collection, 6 qt., in White, \$180, [macys.com](http://macys.com).

### 3 STAINLESS STEEL

Stainless steel pots and pans are heavy, durable—and dishwasher-safe. Just be sure that no sterling-silver or silver-plated items are in the machine at the same time; mixing these metals can lead to a chemical reaction that pits the silver. If you hand-wash, then use a light-duty nylon sponge and mild dishwashing liquid. **Copper Accent covered stockpot**, by Martha Stewart Collection, 8 qt., \$100, [macys.com](http://macys.com).

### 4 NONSTICK

Most nonstick pans are not dishwasher-safe; hand-wash them with a soft sponge and mild dishwashing liquid. Never scour them with anything abrasive—doing so can damage the nonstick layer. If the coating is scratched or peeling, discard the piece; a compromised coating can release toxic compounds. **Black Everyday ceramic nonstick pan**, by GreenPan, \$80, [williams-sonoma.com](http://williams-sonoma.com).

### 5 COPPER

Hand-wash copper cookware as you would other pots and pans that aren't nonstick. The inside is usually lined with tin or stainless steel (since copper reacts to acidic foods); tin can be allowed to darken naturally with use. To get the outside sparkling-clean, cut a lemon in half, sprinkle it with coarse salt, and rub it all over the exterior until it gleams. **Copper sauté pan**, by Mauviel, 3½ qt., \$350, [williams-sonoma.com](http://williams-sonoma.com).

### 6 CAST IRON

Most cast-iron products need to be seasoned before being used for the first time. (Each pot or pan should come with instructions.) To clean a seasoned pan, wash it with a soft sponge and hot water only. Never use soap (or a dishwasher), which will strip the seasoned surface. To prevent rust, dry the pan with a towel or over a low flame on the stove top before storing. **Round fry pan**, by Lodge, 12", \$36, [williams-sonoma.com](http://williams-sonoma.com).



# HE FIGHTS DIRTY *no matter how dirty* DIRTY IS.

NO MATTER WHERE THEY ARE, TOUGH MESSES DON'T STAND A CHANCE  
WHEN MR. CLEAN'S MAGIC ERASER IS PART OF YOUR CLEAN ROUTINE.



WHEN IT COMES  
TO CLEAN THERE'S  
ONLY ONE **Mr.**

Wet before use. A rinse is required for surfaces that come in direct contact with food. Use as directed.



## IN PRAISE OF PETS

We say we love them like we love family members or best friends, but it's our pets' uniquely *nonhuman* traits we truly should be thankful for. Read on and discover the quirks and qualities that we often take for granted but make our lives that much sweeter.

ILLUSTRATION BY MARQUITOS FARINA



**Let us now praise** our pets—not because they're game for long walks through the park, or because they look so adorable playing with their favorite toys, or because they snuggle up on the sofa with sincere affection. No, let's praise our pets this Thanksgiving season for something different, for something we didn't even expect to enjoy about them when we first took them into our homes. Let's praise them for being animalistic and *not* human.

"With our pets, we can let our guards down, be our raw

selves, and show them all our emotions," says veterinarian Gary Weitzman, president and CEO of the San Diego Humane Society, and coauthor of *How to Speak Dog* and *How to Speak Cat* (National Geographic, 2013, 2015). Be sad or envious; cry or laugh. Gloat. You can't do that even with a best friend. Unlike with people, we know our pets can handle us at our worst—without thinking any less of us. "That nonjudgmental presence is a tremendous boon to our emotional well-being,"

**"THAT NONJUDGMENTAL PRESENCE IS A TREMENDOUS BOON TO OUR EMOTIONAL WELL-BEING."**

says psychologist Megan Mueller, associate director at Tufts Institute for Human-Animal Interaction.

And who, besides our pets, can be there for our life transitions as a silent witness—emphasis on *silent*? Through all the celebrations, relocations, breakups, and career shake-ups? Not even siblings or spouses, who are prone, after all, to giving commentary (wanted or not). But our pets

are always by our side, waiting and watching. They can't offer advice—and that's exactly what's so wonderful about them. We can be by ourselves, yet not be alone. Which is why it's not too surprising that a study at Saint Louis University found that nursing-home residents who were treated to regular visits by dogs reported a greater decrease in loneliness when those visits were quiet time alone with the dog, rather than along with a group of people.

If your animal friend belongs to you, you're getting additional benefits that go paw-in-hand with pet companionship. "When you look back at all the landmarks in your life, you realize your pet was the constant," says veterinarian Wendy McCulloch, who operates an at-home concierge vet service in New York City. "I see a lot of people who move here from other places, and they're disconnected from their families," she says. "This little creature is their anchor."

Our pets encourage us to live in the moment and to make it a joyful one. Think of the last time you walked through the door and were greeted by a wagging tail. (In fact, an American Animal Hospital Association survey of more than 1,000 pet owners found that 78 percent reported being welcomed by their pets before their spouses.) Pets never question where you've been or complain about their days. They simply look up—happy you've arrived. Suddenly that miserable commute home (or other such annoyance) is long forgotten. Now *that's* something to be thankful for, each and every day.

—Lindsay Van Gelder



# More Warm & Fuzzy Moments



Energy



Digestive  
Health



Skin + Coat



Eyes, Teeth  
& Gums



Immunity

A soft, shiny coat that begs to be cuddled is just one of the 5 Signs of Wellness you'll notice when feeding your dog Wellness® Natural Pet Food. Our recipes use nature's finest ingredients, like Omega-3 and Omega-6 essential fatty acids, to help support a healthy skin and coat – so you both can enjoy the softest snuggle time ever.

Discover more at [5signsofwellness.com](http://5signsofwellness.com).





## HOW-TO

Lovely Wallflowers PAGE 124**Supplies**

Acrylic craft paint, in various colors  
Wooden flowers  
Hot-glue gun  
Assorted pinecones, pods, acorns, and other natural decorations  
Dried twigs  
Hanging basket

Combine paint colors for custom hues. We added a little brown to yellow for a rich gold tone.

1. Thin paint with a little water to the consistency of heavy cream. Immerse flowers in paint until completely coated. Remove; let excess paint drip off. Set on

newspaper; let dry completely.

2. Hot-glue flowers, pinecones, pods, and acorns to dried twigs as desired. Arrange in basket.

**Sources**

**Multisurface satin acrylic craft paint**, \$2, in Chestnut Brown and Pollen; and **dual-temperature glue gun**, \$15, by Martha Stewart Crafts, [michaels.com](http://michaels.com). **Dahlia sola-wood flowers**, 4", \$13 for 12, [eco flower.com](http://eco flower.com). **Natural pinecones**, \$6 for 1 lb., [consumercrafts.com](http://consumercrafts.com). **Natural bakuli pods**, \$8 for 12 oz., and **natural dried casuarina pods**, \$5 for 8 oz., [factorydirectcraft.com](http://factorydirectcraft.com). **Grape-vine wall basket**, 10", \$11, [kpcreek.com](http://kpcreek.com).

## HOW-TO

It's a Wrap PAGE 125**Supplies**

Vase or bottle  
Masking tape  
Hot-glue gun  
Braided seagrass or other natural-fiber trim

Wrap vase or bottle with tape (this will allow glue to adhere better). Hot-glue end of a length of seagrass trim to bottom of vessel. Wrap trim around vessel, gluing as you go and overlapping slightly. Continue, covering entire vessel and trimming and gluing neatly at end.

**Sources**

**Braided seagrass**, by Suzanne Moore's,  $\frac{5}{8}$ ", \$3.50, [ncbasketworks.com](http://ncbasketworks.com).

## HOW-TO

Lights Fantastic PAGE 126**Supplies**

Loose-weave place mat  
Large needle, such as an embroidery needle  
Waxed cord  
Candle in tall glass holder

Bend mat into a cylinder shape; join the two ends by stitching with cord along seam. Place over candle in holder.

**Sources**

**Fishnet woven place mat**, in Black, \$12 for 2, [westelm.com](http://westelm.com). **Glass cylinder vase**, 6" by 12", \$15, [jamali garden.com](http://jamali garden.com). **Waxed cotton cord**, by Suzanne Moore's, 1 mm, in Deep Yellow, from \$3.50, [ncbasketworks.com](http://ncbasketworks.com).



## RECIPE INDEX

STARTERS, SALADS,  
SOUPS, AND SIDES

Cauliflower, Whole  
Roasted, With Green  
Herb Sauce **147**

Celery, Braised **147**

Cranberry-Cherry  
Mold **147**

Cranberry Sauce  
Apple-Walnut **31**  
Basic **31**  
Fig-Balsamic **31**  
Orange-Cinnamon **31**

Dip, Baked Clam **145**

Fennel and Parmesan **47**

King-Crab Legs, Alaska,  
With Meyer Lemon-Miso  
Butter **145**

Potatoes, Mashed, With  
Pumpkin and Greens **147**

Potatoes, Scalloped **56**

Potatoes, Vegan  
Mashed **130**

Quail Eggs, Deviled **144**

Rice, Spanish **58**

Salad, Persimmon,  
Beet, and Citrus **146**

Salad, Wild-Rice and  
Lima-Bean, With  
Cranberry Relish **148**

Salmon "Bacon" **30**

Shrimp, Pickled **145**

Smoked-Trout Platter **102**

Soufflé, Carrot-  
and-Parsnip **151**

Soup, Farro-  
Mushroom **144**

Soup, Leftover-Turkey **30**

Soup, Peanut **145**

Stuffing, Squash,  
Chestnut, and Brioche **25**

Turnips, Glazed,  
With Bacon **148**

## MAIN DISHES

Breakfast Bowl,  
Savory **143**

Breakfast Bowl,  
Sweet **143**

Casserole, Salmon  
Noodle **recipe card**

Frittata, Salsa-and-  
Spinach **58**

Mussels Picante **58**

Pies, Green Chicken-  
Enchilada **recipe card**

Shepherd's Pie, Sweet-  
Potato **recipe card**

Tian Provençal With  
Polenta **recipe card**

Turkey, Herbed **25**

Turkey, Molasses-and-  
Cider-Glazed, With  
Rye-and-Black-  
Walnut Stuffing **146**

## DESSERTS

Cake, Polenta Grape **153**

Cookies, Farro  
Chocolate-Chunk **144**

Gelée, Tropical-Fruit  
Ambrosia **152**

Ice Cream With  
Pumpkin Purée **32**

Pears, Coddled,  
in Whiskey **152**

Pie, Deep-Dish Dried-  
Apple and Cranberry **152**

Pie, Gluten-Free Spiced  
Pumpkin **65**

Pie, Sweet-Potato,  
With Cornmeal Crust **151**

Pie, Vegan Apple **62**

Snickerdoodles,  
Pumpkin **66**

Stack Cake,  
Dried-Plum-Butter **153**

Tart, Chocolate-  
Pecan **153**

## BEVERAGES

Cider, Mulled Pear **28**

Cocktails,  
Bourbon-Cider **4**

Gimlets, Sparkling  
Celery **145**

Switchels,  
Rye-Whiskey **144**

## MISCELLANEOUS

Barbecue Sauce,  
Salsa **58**

Barley, Cooked  
Hulled **144**

Bread, Honey  
Whole-Wheat **143**

Flatbread,  
Red-Onion **146**

Piecrust, Crisp  
Rice-Almond **65**

Piecrust, Vegan **62**

Purée, Steamed  
Squash **65**

Rolls, Barley-Malt  
Pull-Apart **145**

Vinegar, Homemade  
Apple-Cider **31**

Yogurt, Whipped  
Honey **60**

## Amber Waves

PAGE 92

HONEY WHOLE-WHEAT  
BREAD

Active Time: **20 min.**

Total Time: **3 hr. 35 min.**

Makes: **1 loaf**

*This recipe is adapted from Ben  
Butler at Hayden Flour Mills.*

**3** tablespoons honey

**1¾** cups warm water (110°)

**1** envelope (2¼ teaspoons)  
active dry yeast

**1** pound, **6 ounces** (about  
**4½ cups**) freshly milled  
bread flour, such as Hayden  
Flour Mills Hard Red Spring,  
plus more for dusting

**1** tablespoon coarse salt

**3** tablespoons unsalted  
butter, melted, plus more  
for bowl and pan

**1.** In a small bowl, stir honey into warm water, then sprinkle with yeast. Let stand until foamy, about 5 minutes.

**2.** Stir together flour and salt in a medium bowl, then stir in yeast mixture and butter just until a dough forms. Knead on a lightly floured surface until smooth. Transfer to a large buttered bowl, drape with plastic wrap, and let rise in a warm spot until doubled in bulk, about 45 minutes.

**3.** Preheat oven to 375°. Punch down dough. Shape into an 8-inch square, about 1 inch thick. Fold long sides of dough into middle, overlapping slightly. Press seam to seal. Place dough, seam-side down, in a buttered 8½-by-4½-inch loaf pan. Sprinkle with flour. Drape with plastic wrap and let rise to ¾ inch above top of pan, 30 to 45 minutes.

**4.** Transfer pan to oven and immediately reduce heat to 350°. Bake until top is golden brown and bread sounds hollow when bottom is tapped, 35 to 40 minutes. Let cool 5 minutes, then turn out of pan onto a wire rack, top-side up; let cool completely. Bread can be stored, wrapped well, up to 3 days or frozen up to 3 months.

## SWEET BREAKFAST BOWL

Active Time: **15 min.**

Total Time: **30 min.**

Serves: **4**

**2** cups Cooked Hulled Barley  
(see recipe, page 144),  
such as Hayden Flour Mills  
Purple-and-Bronze

**1½** cups unsweetened  
almond milk

**1** medium sweet potato,  
peeled and cut into a ½-inch  
dice (2 cups)

**¼** cup pure maple syrup,  
plus more for serving

Coarse salt

**1** banana, peeled and  
thinly sliced

**¼** cup hazelnuts, toasted and  
coarsely chopped

Bring barley, almond milk, sweet potato, maple syrup, and a pinch of salt to just under a boil in a medium saucepan. Reduce to a simmer and cook, partially covered, stirring occasionally, until sweet potato is tender, 5 to 8 minutes. Divide evenly among bowls, top with banana and nuts, and drizzle with more maple syrup; serve.

## SAVORY BREAKFAST BOWL

Active Time: **35 min.**

Total Time: **45 min.**

Serves: **4**

**8** ounces cherry tomatoes  
(1¼ cups)

**3** tablespoons extra-virgin olive  
oil, plus more for drizzling

Coarse salt and freshly  
ground pepper

**4** packed cups finely shredded  
stemmed kale (from 1 bunch)

**2** tablespoons minced garlic  
(from 2 cloves)



## HOW-TO HANDBOOK

**3 cups Cooked Hulled Barley (recipe follows), such as Hayden Flour Mills Purple-and-Bronze**

**4 large eggs**

**2 ripe but firm small avocados, halved, pitted, and scooped from skins**

**½ cup diced English cucumber**  
**Plain Greek yogurt, for serving**

**1.** Heat broiler, with rack 5 inches from heat source. Drizzle tomatoes with oil in a large ovenproof skillet; toss with salt and pepper. Broil until charred and softened, 4 to 5 minutes. Transfer to a plate.

**2.** Place skillet over medium-high. Add 1 tablespoon oil, kale, and 3 tablespoons water. Cover and cook, stirring once, until wilted, 2 to 3 minutes. Season with salt and pepper; transfer to plate. Add 2 tablespoons oil and garlic to pan; cook, stirring frequently, until fragrant, about 30 seconds. Stir in barley; heat through. Season with salt and pepper.

**3.** Meanwhile, bring a small pot of water to a boil. Carefully add eggs, return to a boil, and cook 30 seconds. Turn off heat, cover, and let stand 6 minutes. Drain; run eggs under cold water until cool. Peel.

**4.** Divide barley, kale, eggs, tomatoes, avocados, and cucumber evenly among bowls. Dollop with yogurt, drizzle with oil, and season with salt and pepper; serve.

### COOKED HULLED BARLEY

Active Time: **5 min.**  
Total Time: **1 to 1½ hr., plus soaking**  
Makes: **About 6 cups**

*Use this method for hulled, or unpearled, barley. You can skip the soaking step, in which case the barley will need to cook longer.*

**2 cups hulled barley, such as Hayden Flour Mills**  
**Coarse salt**

In a medium bowl, soak barley overnight in 8 cups cold water. Transfer with liquid to a medium saucepan and bring to a boil. Add 1 teaspoon salt, reduce to a simmer, and cook, partially

covered, until barley is tender, 1 hour to 1 hour, 30 minutes. Drain, discarding liquid. Barley can be allowed to cool completely and refrigerated, covered, up to 1 week.

### FARRO-MUSHROOM SOUP

Active Time: **40 min.**  
Total Time: **1 hr. 40 min., plus soaking**  
Serves: **4 to 6**

**¾ cup whole hulled farro, such as Hayden Flour Mills Farro Berries**

**2 cups boiling water**

**½ ounce dry porcini mushrooms (¼ cup)**

**3½ cups low-sodium chicken broth**

**½ stick unsalted butter**

**1 large onion, finely chopped**

**3 cloves garlic, minced**

**1¼ pounds mixed wild mushrooms, such as hen of the woods, royal trumpet, oyster, and chanterelle, wiped clean and sliced**

**Coarse salt and freshly ground pepper**

**¼ cup dry sherry**

**1 teaspoon white-wine vinegar**  
**Chopped fresh dill, for serving**

**1.** Soak farro overnight in water to cover; drain.

**2.** In a small bowl, pour boiling water over porcini; let stand 5 minutes. Drain, reserving liquid. Chop porcini.

**3.** In a medium saucepan, combine farro, broth, and porcini liquid. Bring to a boil, then reduce to a simmer, cover, and cook until almost tender, about 45 minutes.

**4.** Meanwhile, melt butter in a large skillet over high. Add onion, garlic, and porcini mushrooms and cook, stirring frequently, until onion is translucent, about 4 minutes. Add wild mushrooms and cook, stirring occasionally, until mushrooms have released liquid and begun to brown, 6 to 7 minutes. Season with salt and

pepper. Stir in sherry; cook until evaporated, about 1 minute.

**5.** Stir mushroom mixture into soup; cook, partially covered, until farro is tender, about 15 minutes. Season with vinegar, salt, and pepper. Serve, sprinkled with dill.

### FARRO CHOCOLATE-CHUNK COOKIES

Active Time: **25 min.**  
Total Time: **1 hr. 30 min.**  
Makes: **About 40**

**3 cups farro flour, such as Hayden Flour Mills**

**1¼ teaspoons baking powder**

**¼ teaspoon baking soda**

**1 teaspoon coarse salt**

**2 sticks unsalted butter, room temperature**

**2 cups packed dark-brown sugar**

**2 teaspoons pure vanilla extract**

**2 large eggs**

**1½ cups coarsely chopped semisweet chocolate**

**1 cup coarsely chopped walnuts**

**1 cup coarsely chopped dried fruit, such as dates or raisins**

**1.** Preheat oven to 325°. Whisk together flour, baking powder, baking soda, and salt in a medium bowl. Beat butter with brown sugar on medium-high speed until fluffy, about 2 minutes. Add vanilla, then eggs, one at a time, beating to combine after each. Beat in flour mixture. Add chocolate, walnuts, and fruit; beat to combine.

**2.** Scoop 2-tablespoon mounds of dough onto parchment-lined baking sheets, 2 inches apart. Bake, rotating sheets halfway through, until cookies are just set on top, about 15 minutes. Let cool completely on sheets on wire racks. Cookies can be stored, covered, up to 3 days.

## From Sea to Shining Sea

PAGE 100



### RYE-WHISKEY SWITCHELS

Active Time: **10 min.**  
Total Time: **4 hr. 10 min.**  
Makes: **16 cocktails**

**½ cup apple-cider vinegar, preferably unfiltered**

**⅓ cup sorghum syrup (available at natural-food stores)**

**1 tablespoon finely grated peeled fresh ginger (from a 2-inch piece)**

**24 ounces rye whiskey**

**1.** Stir together vinegar, sorghum syrup, ginger, and 2 cups water in a nonreactive container. Cover and refrigerate at least 4 hours and up to 1 day. Strain; return to container and refrigerate, covered, up to 1 week.

**2.** For each drink, fill a cocktail shaker with ice. Pour in 1½ ounces each vinegar mixture and whiskey. Shake well. Strain into a chilled coupe glass; serve.

### DEVILED QUAIL EGGS

Active Time: **50 min.**  
Total Time: **55 min.**  
Makes: **15**

*Quail eggs are sold in many specialty and Asian groceries, and can be ordered online at [dartagnan.com](http://dartagnan.com).*

**15 quail eggs**

**4 teaspoons mayonnaise**

**½ teaspoon Dijon mustard**

**1 teaspoon fresh lemon juice**

**Coarse salt and freshly ground pepper**

**Dill sprigs, for serving (optional)**

**1.** Cover eggs with 2 inches of water in a medium saucepan; bring to a boil. Remove from heat, cover,



and let stand 2 minutes. Transfer eggs to an ice-water bath; let cool completely.

**2.** Peel eggs and trim pointy ends flat, so they stand upright. Trim  $\frac{1}{4}$  of each egg from other end; gently scoop yolks into a bowl.

**3.** Using a fork, mash yolks with mayonnaise, mustard, and lemon juice until smooth. Season with salt and pepper. Using a pastry bag fitted with a small open-star tip (such as Ateco #18), pipe yolk mixture into egg whites in a swirling motion. Serve, topped with dill sprigs.

### SPARKLING CELERY GIMLETS

Active Time: **20 min.**  
Total Time: **1 hr. 20 min.**  
Makes: **8 cocktails**

- $\frac{1}{4}$  cup sugar
- 3 cups coarsely chopped celery hearts, leaves removed, plus small stalks with leaves, for serving**
- $\frac{1}{2}$  cup fresh lime juice (from 3 to 4 limes)
- 12 ounces gin, chilled**
- Chilled seltzer and celery seeds (optional), for serving**

**1.** Bring  $\frac{1}{4}$  cup water and sugar to a boil in a small saucepan, stirring until sugar is dissolved. Let cool completely, then refrigerate, covered, at least 1 hour and up to 1 month.

**2.** Purée celery and  $\frac{1}{2}$  cup simple syrup in a blender until smooth. Pour mixture through a fine-mesh sieve lined with damp cheese-cloth set over a medium bowl.

**3.** In a small pitcher, combine celery syrup, lime juice, and gin. Fill tumblers halfway with ice, then pour 3 ounces cocktail base into each. Top off with seltzer, sprinkle with celery seeds, and serve, with celery stalks.

### BAKED CLAM DIP

Active Time: **15 min.**  
Total Time: **45 min.**  
Serves: **8 to 10**

- 8 ounces cream cheese, room temperature**
- $\frac{1}{3}$  cup sour cream
- 2 cans (6.5 ounces each)**

**whole clams, such as Bar Harbor Premium, drained and coarsely chopped, 3 tablespoons liquid reserved**

- $\frac{1}{2}$  teaspoon Worcestershire sauce
- 2 teaspoons minced shallot**
- $\frac{1}{8}$  teaspoon cayenne pepper, plus more for sprinkling
- Coarse salt**
- Potato chips, for serving**

**1.** Preheat oven to 375°. Stir together cream cheese and sour cream in a medium bowl until smooth. Stir in clams and liquid, Worcestershire, shallot, cayenne, and  $\frac{1}{4}$  teaspoon salt until combined. Transfer mixture to a  $2\frac{1}{2}$ -to-3-cup baking dish.

**2.** Bake until bubbly and top is golden brown in spots, about 30 minutes. Serve warm, sprinkled with cayenne, with potato chips.

### PICKLED SHRIMP

Active Time: **30 min.**  
Total Time: **9 hr.**  
Serves: **8 to 12**

- 1 bunch scallions, trimmed and thinly sliced (1 cup)**
- 1 tablespoon fresh thyme leaves**
- $\frac{1}{4}$  cup finely chopped fresh chile peppers, ribs and seeds removed if less heat is desired
- 3 strips lemon zest (each 2 inches long), plus  $\frac{1}{2}$  cup fresh juice (from 3 to 4 lemons)**
- $\frac{3}{4}$  cup extra-virgin olive oil
- Coarse salt and freshly ground pepper**
- 2 fresh or dried bay leaves**
- 3 tablespoons sugar**
- 1 pound large shrimp (18 to 24 count), preferably wild Gulf, peeled and deveined**

**1.** Stir together scallions, thyme, chiles, lemon zest and juice, oil, 2 teaspoons salt, and  $\frac{1}{4}$  teaspoon pepper in a small bowl.

**2.** Bring 2 quarts water to a boil in a large saucepan. Add bay leaves, sugar, and 2 tablespoons salt, stirring until sugar and

salt are dissolved. Stir in shrimp, cover, and remove from heat. Let stand 3 minutes. Strain shrimp and bay leaves; immediately transfer to a nonreactive container. Pour in scallion mixture; let cool completely. Cover and shake vigorously to ensure shrimp are evenly coated. Refrigerate at least 8 hours and up to 5 days. Remove from refrigerator 30 minutes before serving.

### ALASKA KING-CRAB LEGS WITH MEYER LEMON-MISO BUTTER

Active Time: **10 min.**  
Total Time: **20 min.**  
Serves: **8 to 12**

*King-crab legs are sold steamed and flash-frozen. Thaw them in the refrigerator for at least eight hours and up to one day before serving.*

- 1 stick unsalted butter**
- 2 teaspoons white or yellow miso**
- 2 tablespoons fresh Meyer-lemon juice or regular lemon juice**
- 4 to 5 pounds Alaska king-crab legs, thawed**

Bring butter to a simmer in a small saucepan over medium-low, skimming foam from surface. Remove from heat; let stand until milk solids sink to bottom. Slowly pour clarified butter into a small bowl, leaving milk solids behind; discard solids. Stir in miso and lemon juice. Serve crab legs, with warm butter mixture alongside.

### PEANUT SOUP

Active Time: **35 min.**  
Total Time: **1 hr. 50 min.**  
Serves: **10 to 12**

- 1 tablespoon extra-virgin olive oil, plus more for drizzling**
- 1 medium carrot, peeled and coarsely chopped ( $\frac{1}{2}$  cup)**
- 1 medium onion, chopped ( $1\frac{1}{2}$  cups)**
- Coarse salt and freshly ground pepper**
- 4 cups unsalted roasted peanuts**
- 8 cups low-sodium chicken broth**

**3 tablespoons fresh lemon juice**  
**Diced Granny Smith apple and red-pepper flakes, for serving**

**1.** Heat oil in a large pot over medium. Add carrot and onion; season with salt. Cook, stirring occasionally, until vegetables are soft but have not taken on any color, about 5 minutes. Add peanuts, broth, and 3 cups water; bring to a boil. Reduce heat and simmer, uncovered, until peanuts are tender, about 1 hour, 20 minutes.

**2.** Working in batches (do not fill jar more than halfway), purée soup in a blender until smooth, about 1 minute. (Or use an immersion blender.) Strain through a fine-mesh sieve, pressing on solids to remove as much liquid as possible. Return to pot and reheat over low, if necessary.

**3.** Stir lemon juice into soup. Season with salt and pepper and serve, topped with apple, red-pepper flakes, and a drizzle of oil.

### BARLEY-MALT PULL-APART ROLLS

Active Time: **30 min.**  
Total Time: **2 hr. 30 min.**  
Serves: **8 to 12**

- $1\frac{1}{4}$  teaspoons active dry yeast (from 1 envelope)**
- $\frac{1}{4}$  cup warm water (110°)
- 1 tablespoon plus 2 teaspoons barley-malt syrup (available at natural-food stores)**
- $2\frac{1}{2}$  cups all-purpose flour, plus more for dusting**
- $1\frac{1}{2}$  teaspoons coarse salt**
- $\frac{3}{4}$  cup buttermilk, room temperature**
- $\frac{1}{2}$  stick unsalted butter, melted and allowed to cool, plus more for brushing**
- Flaky sea salt, such as Maldon, for sprinkling**

**1.** Sprinkle yeast over warm water in a large bowl. Let stand until foamy, about 5 minutes. Whisk in 2 teaspoons malt syrup until smooth. Stir in flour, coarse salt, buttermilk, and 3 tablespoons butter until combined. Transfer dough to a lightly floured work sur-



## HOW-TO HANDBOOK

face. Knead, dusting hands and surface with more flour as needed, until smooth and elastic, about 5 minutes. Shape into a ball.

**2.** Transfer dough to a large bowl brushed with butter, turning to coat. Cover and let rise in a warm spot until doubled in bulk, about 1 hour.

**3.** Preheat oven to 425°. Punch down dough. Transfer to an 8-inch square baking dish brushed with butter, pressing to flatten evenly in bottom. Lightly dust with flour. Using a sharp knife, score dough almost to bottom of pan from corner to corner diagonally in an X, then score strips of dough diagonally in one direction in 2-inch intervals. Score in other direction to create 2-inch diamonds. Cover and let rise again until doubled in bulk, about 45 minutes.

**4.** Whisk together remaining 1 tablespoon each malt syrup and butter in a small bowl; brush over top of dough. Bake until puffed and golden brown, 15 to 18 minutes. (If tops are browning too quickly, tent with foil.) Sprinkle with flaky salt. Serve warm.

**RED-ONION FLATBREAD**

Active Time: **30 min.**  
Total Time: **1 hr. 40 min.**  
Serves: **8 to 12**

- 1 envelope (2½ teaspoons) active dry yeast**
- 2 tablespoons sugar**
- 1 cup warm water (110°)**
- 2¼ cups all-purpose flour, plus more for dusting**
- 1¼ teaspoons coarse salt**
- 2 tablespoons extra-virgin olive oil, plus more for bowl and drizzling**
- 1 large red onion, cut into ¼-inch rounds**
- Flaky sea salt, such as Maldon, for sprinkling**

- 1.** Preheat oven to 450°, with a pizza stone or baking sheet (or an inverted rimmed baking sheet) on lowest rack.
- 2.** Sprinkle yeast and sugar over warm water in a large bowl. Let stand until foamy, about 5

minutes. Stir in flour, coarse salt, and oil. Transfer dough to a lightly floured work surface. Knead, dusting hands and surface with more flour as needed, until smooth and elastic, about 5 minutes. Shape into a ball.

**3.** Transfer to a large oiled bowl, turning to coat. Cover and let rise in a warm spot until doubled in bulk, about 45 minutes.

**4.** Punch down dough and form into a ball, then turn out onto a lightly floured surface. Divide into 2 pieces. Gently stretch each into a rough 16-by-6-inch oval and place on a parchment-lined baking sheet (or an inverted rimmed baking sheet). Divide onion between ovals, leaving a 1-inch border; lightly press into dough. Let rise, 10 minutes. Drizzle with oil and sprinkle with flaky salt.

**5.** Transfer ovals on parchment onto preheated pizza stone or baking sheet. Bake until crust is golden and crisp, 15 to 20 minutes. Serve warm.

**PERSIMMON, BEET, AND CITRUS SALAD**

Active Time: **30 min.**  
Total Time: **1 hr. 15 min.**  
Serves: **8 to 10**

- 3 bunches assorted small pink, yellow, and red beets (about 2 pounds total)**
- 8 assorted citrus fruits, such as Ruby Red grapefruits, Cara Cara oranges, and tangerines (about 4 pounds total)**
- 5 ripe but firm Fuyu persimmons, peeled and cut into ¼-inch wedges**
- 2 heads Belgian endive, leaves separated**
- 1 bunch watercress, tough stems removed (2 cups)**
- ¼ cup red-wine vinegar**
- Coarse salt and freshly ground pepper**
- ⅓ cup extra-virgin olive oil**

- 1.** Preheat oven to 425°. Wrap beets in parchment-lined foil (each color in a separate packet). Place on a rimmed baking sheet

and roast until knife-tender, about 45 minutes. When cool enough to handle, rub beets with paper towels to remove skins. Cut into ¼-inch-thick rounds.

**2.** Remove peels and pith from citrus fruits with a sharp knife. Working over a small bowl to catch juices, carefully cut between membranes to remove segments. Squeeze juice from membranes into bowl.

**3.** Arrange beets, citrus segments, persimmons, endive, and watercress on a platter. In a bowl, whisk together 3 tablespoons reserved citrus juices and vinegar. Season with salt and pepper. Slowly whisk in oil. Drizzle vinaigrette over salad just before serving.

**MOLASSES-AND-CIDER-GLAZED TURKEY WITH RYE-AND-BLACK-WALNUT STUFFING**

Active Time: **1 hr.**  
Total Time: **3 hr. 45 min.**  
Serves: **8 to 12**

*If the stuffing inside the turkey doesn't reach 165° by the time the bird is done, transfer it to a baking dish and bake until it does.*

**TURKEY**

- 1¼ cups apple cider, preferably unfiltered**
- ¼ cup blackstrap molasses**
- 1 turkey (14 to 16 pounds), room temperature, patted dry**
- Coarse salt and freshly ground pepper**
- 3 tablespoons unsalted butter, room temperature**
- ¾ cup low-sodium chicken broth, plus more as needed**

**STUFFING**

- 2 tablespoons unsalted butter, plus more for baking dish**
- 1 medium onion, chopped (1½ cups)**
- 2 celery stalks, coarsely chopped (¾ cup)**
- 1 Granny Smith apple, cored and cut into ½-inch-pieces (1½ cups)**
- 4 cloves garlic, minced (2 tablespoons)**

**Coarse salt and freshly ground pepper**

- ½ cup dry white wine**
- 1 large loaf rye bread, cut into 1-inch pieces and lightly toasted (12 cups)**
- 1 cup black walnuts, toasted and coarsely chopped**
- ½ cup lightly packed coarsely chopped fresh flat-leaf parsley**
- 2 cups low-sodium chicken broth**
- 2 large eggs, lightly beaten**

**GRAVY**

- ½ cup dry white wine**
- 2¾ cups low-sodium chicken broth**
- 2 tablespoons all-purpose flour**
- 2 tablespoons unsalted butter**
- Whole apples and pears and fennel fronds, for serving (optional)**

**1. Turkey:** Preheat oven to 450°, with rack in lower third. Boil ½ cup cider in a small saucepan until reduced by half, about 5 minutes. Remove from heat; stir in molasses until combined. Season body and neck cavities of turkey generously with salt and pepper. Rub butter evenly over skin; season with salt and pepper. Let stand 30 minutes.

**2. Stuffing:** Meanwhile, melt butter in a large skillet over medium-high. Add onion, celery, apple, and garlic; season with 1 teaspoon salt and ¼ teaspoon pepper. Cook, stirring occasionally, until onion is translucent, about 3 minutes. Add wine; bring to a boil and cook until reduced by half, about 2 minutes. Transfer mixture to a large bowl; toss with bread, walnuts, parsley, and 1 cup broth until combined. Fold in eggs.

**3.** Lightly pack half of stuffing into body and neck cavities of turkey. Toss remaining stuffing with remaining 1 cup broth; transfer to a lightly buttered 2-quart baking dish and cover with parchment-lined foil. Tie turkey legs together with twine. Transfer to a roasting pan fitted with a rack. Pour broth and remaining ¾ cup cider into pan.



**4.** Roast turkey 30 minutes. Reduce heat to 350°. Brush turkey with some of cider-molasses glaze. Continue roasting, brushing with more glaze every 20 minutes, until a thermometer inserted in thickest part of thigh (avoiding bone) and into stuffing registers 165°, 1 hour, 30 minutes to 2 hours, depending on size of bird. (Add more broth as needed to prevent bottom of pan from scorching.) Transfer turkey to a carving board. Let stand 30 minutes.

**5.** Meanwhile, bake extra stuffing in baking dish 15 minutes. Uncover and continue baking until top is crisp and golden brown in spots, about 15 minutes more.

**6. Gravy:** Remove rack from roasting pan; skim excess fat from pan drippings with a large spoon. Heat pan across two burners over medium-high. Add wine and bring to a boil, scraping browned bits from bottom of pan with a wooden spoon. Add 2½ cups broth; return to a boil. Whisk together remaining ¼ cup broth and flour in a small bowl. Slowly pour flour mixture into pan, whisking constantly, until gravy thickens slightly, about 2 minutes. Remove from heat; stir in butter until combined. Strain gravy through a fine-mesh sieve; transfer to a gravy boat.

**7.** Remove twine from turkey and transfer to a platter. Garnish with apples, pears, and fennel. Carve turkey and serve, with stuffing and gravy alongside.

#### CRANBERRY-CHERRY MOLD

Active Time: **25 min.**  
Total Time: **13 hr. 20 min.**  
Serves: **10 to 12**

- 3 pounds fresh or thawed frozen cranberries**
- 12 ounces thawed frozen pitted cherries (1¼ cups), juices reserved**
- 2½ cups granulated sugar**
- 1 vanilla bean, split lengthwise and seeds scraped**
- Coarse salt**
- 2 cups tart cherry juice**

- 3 packages (¼ ounce each) unflavored powdered gelatin**
- Nonstick cooking spray**
- 1 bunch sage sprigs (optional)**
- 2 large egg whites, lightly beaten (optional)**
- Fine sanding sugar (optional)**
- Vegetable oil, for rack (optional)**
- Cape gooseberries, husked, for serving (optional)**

**1.** Combine cranberries, cherries with juices, granulated sugar, vanilla bean and seeds, ¼ teaspoon salt, 1 cup cherry juice, and 2 cups water in a large pot. Bring to a boil and cook until cranberries burst and mixture is slightly thickened, 10 to 15 minutes.

**2.** Strain mixture in batches through a fine-mesh sieve, gently stirring but not pressing on solids; discard solids. (You should have 4 cups liquid; add more water, if necessary.)

**3.** Return half of strained liquid to pot and bring to a simmer. Sprinkle gelatin over remaining 1 cup cherry juice in a bowl; let soften 2 minutes. Add a ladleful of hot liquid to gelatin mixture, then pour gelatin mixture into hot liquid in pot, stirring until gelatin is dissolved. Add rest of strained liquid; let cool completely. Pour mixture into a 4-to-6-cup mold lightly coated with cooking spray; refrigerate until set, at least 12 hours and up to 3 days.

**4.** Brush both sides of sage sprigs (including stems) with egg whites and sprinkle generously with sanding sugar. Let dry on a baking sheet lined with an oiled wire rack, at least 8 hours and up to 3 days.

**5.** Dip bottom of mold into warm water, 30 seconds, then run a thin knife around edge to loosen. Invert mold onto a platter, then lift to remove bowl. (If mold does not release, return to warm water 20 seconds more.) Serve, garnished with gooseberries and sugared sage sprigs.

#### MASHED POTATOES WITH PUMPKIN AND GREENS

Active Time: **50 min.**  
Total Time: **1 hr. 20 min.**  
Serves: **8 to 12**

- 2 pounds Yukon Gold potatoes, peeled and cut into 2-inch pieces (5 cups)**
- 1 head garlic, halved lengthwise**
- Coarse salt and freshly ground pepper**
- 3 pounds pumpkin or orange-fleshed squash, such as calabaza, peeled and cut into 2-inch pieces (8 cups)**
- ½ stick unsalted butter**
- ¼ cup extra-virgin olive oil**
- 1 medium yellow onion, coarsely chopped (2 cups)**
- 2 bunches rainbow Swiss chard (1½ pounds total), leaves and stems separated, leaves cut into 2-inch pieces**
- ½ cup whole milk**
- Pinch of freshly grated nutmeg**

**1.** Cover potatoes and garlic with 2 inches water in a large pot. Bring to a boil; season with salt. Reduce heat to medium and simmer 5 minutes. Add pumpkin and simmer until just tender, about 15 minutes. Remove garlic; drain.

**2.** Add butter and oil to pot and heat until butter melts. Add onion and chard stems; cook, stirring occasionally, until onion is translucent, about 8 minutes. Add chard leaves, milk, and nutmeg; season with salt and pepper. Simmer, partly covered, just until chard is tender, about 3 minutes.

**3.** Remove from heat and stir in potatoes and pumpkin, smashing lightly with the back of a spoon but leaving some larger pieces. Season with salt and pepper; serve.

#### WHOLE ROASTED CAULIFLOWER WITH GREEN HERB SAUCE

Active Time: **15 min.**  
Total Time: **1 hr. 15 min.**  
Serves: **8 to 10**

- 1 large head cauliflower**
- ¾ cup extra-virgin olive oil**
- Coarse salt and freshly ground pepper**
- ½ cup packed chopped fresh flat-leaf parsley**
- ½ cup packed chopped fresh cilantro leaves and stems**
- ½ teaspoon minced garlic**
- 1½ teaspoons Dijon mustard**
- 2 tablespoons sherry vinegar**

**1.** Preheat oven to 450°. Place cauliflower on a parchment-lined rimmed baking sheet. Brush with ¼ cup oil; season with salt and pepper. Pull short sides of parchment over cauliflower and fold one end over other a few times to seal. Fold long ends of parchment under cauliflower to create a packet. Roast until knife-tender, about 40 minutes. Tear open parchment at top; roast until golden brown, 15 to 20 minutes more.

**2.** Stir together parsley, cilantro, garlic, mustard, vinegar, and remaining ½ cup oil in a small bowl to combine. Season with salt and pepper. Serve cauliflower warm, with sauce alongside.

#### BRAISED CELERY

Active Time: **15 min.**  
Total Time: **1 hr. 10 min.**  
Serves: **8 to 10**

- 2 large heads celery, outer stalks removed**
- Coarse salt and freshly ground pepper**
- 4 to 6 large sprigs thyme**
- 6 tablespoons unsalted butter, cut into small pieces**
- 2½ cups low-sodium chicken broth**
- ¼ cup extra-virgin olive oil**

**1.** Preheat oven to 375°, with rack in upper third. Cut each head of celery in half lengthwise, and peel larger stalks with a vegetable peeler. Trim ¼ inch from bases (keeping heads intact), then trim tops so each half is about 12 inches long. Arrange celery in a single layer, cut-sides up, in a 9-by-13-inch baking dish. Season



# seasonal favorites

Make the most of the season with this collection of products and promotions from our sponsors.



## L'ORÉAL PARIS WOMEN OF WORTH

Celebrate the 10<sup>th</sup> anniversary of L'Oréal Paris Women of Worth honoring extraordinary women. Vote for the National Honoree to receive up to \$35,000 for her cause at [womenofworth.com](http://womenofworth.com).



## GEICO

GEICO has been saving people money on car insurance for more than 75 years, and we'd love to do the same for you. Get a free quote at [geico.com](http://geico.com). Call 800.947.AUTO (2886) or your local office.

Some discounts, coverages, payment plans and features are not available in all states or in all GEICO companies. See [geico.com](http://geico.com) for more details. GEICO and Affiliates. Washington DC 20076. © 2015.

Please visit our Notebook page at [marthastewart.com/notebook](http://marthastewart.com/notebook) for more information from our partners.

generously with salt and pepper; scatter with thyme and dot with butter. Pour in broth and oil.

**2.** Cover with parchment-lined foil. Bake until celery is knife-tender, 40 to 45 minutes. Turn oven to broil; remove foil. Spoon juices over celery and broil until lightly charred in spots, 5 to 10 minutes. Serve.

## GLAZED TURNIPS WITH BACON

Active/Total Time: **30 min.**  
Serves: **8 to 12**

- 4** slices thick-cut bacon, cut crosswise into ½-inch pieces
- 2** pounds baby turnips, peeled and halved or quartered
- ¾** cup low-sodium chicken broth
- 3** tablespoons pure maple syrup
- 2** tablespoons apple-cider vinegar, preferably unfiltered
- 1** tablespoon Dijon mustard
- Coarse salt and freshly ground pepper
- 2** tablespoons unsalted butter

**1.** Cook bacon in a large skillet over medium, stirring frequently, until browned and most of fat is rendered, 5 to 7 minutes. Transfer to a paper towel-lined plate.

**2.** Add turnips, broth, maple syrup, vinegar, and mustard to skillet; season with salt and pepper. Bring to a simmer. Cover, reduce heat to medium-low, and cook until turnips are knife-tender, 8 to 10 minutes.

**3.** Uncover and increase heat to medium. Add butter and cook, stirring occasionally, until sauce thickens to a glaze that evenly coats turnips, 10 to 12 minutes. Top with bacon; serve.

## WILD-RICE AND LIMA-BEAN SALAD WITH CRANBERRY RELISH

Active Time: **30 min.**  
Total Time: **1 hr. 5 min.**  
Serves: **10 to 12**

*This recipe makes extra relish. Serve it as an accompaniment to your turkey, as an alternative to cranberry sauce.*

**1** pound fresh or thawed frozen cranberries

**1** tablespoon finely grated orange zest, plus ½ cup fresh juice (from 2 oranges)

**½** cup plus 2 tablespoons packed fresh mint leaves

**¼** cup plus 2 tablespoons sugar  
Coarse salt and freshly ground pepper

**10** ounces fresh or thawed frozen lima beans (1½ cups)

**2** cups wild-rice blend

**¼** cup extra-virgin olive oil, plus more for baking sheet

**2** tablespoons minced shallot

**1** tablespoon white-wine vinegar

**2** tablespoons fresh flat-leaf parsley leaves

**1.** Pulse cranberries, orange zest and juice, ½ cup mint, sugar, and 2 teaspoons salt in a food processor just until finely chopped. Transfer to a small bowl. (Relish can be refrigerated, covered, up to 1 day.)

**2.** Cook lima beans in a pot of generously salted boiling water until tender, 3 to 4 minutes. Transfer with a slotted spoon to an ice-water bath; let cool completely, then drain. Meanwhile, return pot of water to a boil and stir in rice. Reduce heat to medium and simmer until tender, 35 to 40 minutes; drain. Spread rice on a lightly oiled rimmed baking sheet; let cool completely.

**3.** Heat 2 tablespoons oil in a medium skillet over medium. Add shallot and cook, stirring occasionally, until soft, 2 to 3 minutes. Add lima beans; season with salt and pepper. Cook, gently stirring occasionally, until warmed through, 2 to 3 minutes.

**4.** Transfer lima-bean mixture to a large bowl. Stir in rice, ½ cup relish, vinegar, parsley, and remaining 2 tablespoons each mint and oil. Generously season with salt and pepper; serve.





**1. Tan Dog Bed** by Martha Stewart Pets®, available exclusively at PetSmart, \$34.99, [petsmart.com/marthastewart](http://petsmart.com/marthastewart).



2

3



## ***PARTNERS' PICKS***

*With Thanksgiving right around the corner, our Partners' Picks will help you prepare for easy entertaining. Beautiful leaf-shaped dishes and wooden paddle boards are great for serving and a customizable hutch keeps everything organized.*



4

**2. Ingrid Desk** by Martha Stewart Living™, available exclusively at Home Decorators Collection; in White, \$159, [home decorators.com/marthastewartliving](http://homedecorators.com/marthastewartliving).

**3. Custom Kitchen Hutch** by Martha Stewart Living™, available exclusively at The Home Depot; in Picket Fence, pricing varies based on customization, [home depot.com/mslkitchens](http://home depot.com/mslkitchens).



5

**4. Harvest Leaf Collection** by Martha Stewart Collection™, available exclusively at Macy's, \$22 – \$43, [macys.com/martha](http://macys.com/martha).

**5. Paddle Boards** by Martha Stewart Collection™, available exclusively at Macy's, \$43 – \$86, [macys.com/martha](http://macys.com/martha).



SOMETIMES, THE SCENE STEALS ITSELF.

Whether you're taking in a dramatic view or driving along one of our tree-lined country roads, Missouri steals the scene every time. Guess that's why we've been named one of "The 5 Best Places to See the Leaves Change Color This Fall."

Enjoy the scenery.

Plan your fall getaway at [VisitMO.com](http://VisitMO.com)





**CARROT-AND-PARSNIP SOUFFLÉ**Active Time: **35 min.**Total Time: **2 hr.**Serves: **8 to 12**

- 3** tablespoons unsalted butter, plus more, room temperature, for dish
- 2** tablespoons sugar, plus more for dish
- 8** ounces parsnips (4 medium), peeled and cut into 2-inch pieces
- 8** ounces carrots (5 medium), peeled and cut into 2-inch pieces
- 2** cups 100 percent carrot juice
- Coarse salt
- $\frac{1}{4}$  cup all-purpose flour
- $\frac{3}{4}$  cup whole milk, room temperature

- 3** large egg yolks, plus 5 large egg whites, room temperature
- 1½** teaspoons fresh lemon juice
- $\frac{1}{2}$  teaspoon fresh thyme leaves
- Pinch of ground allspice

- 1.** Preheat oven to 375°, with rack in lower third. Brush a 2½-quart soufflé dish with butter, then coat with sugar.
- 2.** Bring parsnips, carrots, and carrot juice to a boil in a medium saucepan. Reduce heat to medium-low and simmer, partially covered, until vegetables are very tender, 15 to 18 minutes. Drain, reserving  $\frac{1}{2}$  cup liquid. Purée vegetables, reserved liquid, and 1½ teaspoons salt in a blender until smooth. Transfer to a large bowl.

- 3.** Melt butter in a medium saucepan over medium. Whisk in flour. Cook, whisking constantly, until mixture is golden and nutty-smelling, 2 to 3 minutes. Slowly whisk in milk (mixture will splatter) and cook, whisking constantly, until mixture thickens to a paste, about 1 minute. Stir into vegetable purée along with yolks, lemon juice, thyme, and allspice. Let cool completely.

- 4.** Beat egg whites on medium-low speed until foamy, about 1 minute. Increase speed to medium-high and slowly add sugar, beating until stiff, glossy peaks form, 4 to 5 minutes. Stir one-third of egg-white mixture into carrot mixture until thoroughly combined. Gently fold in remaining egg-white mixture just until combined. Transfer to prepared dish; gently smooth top.

- 5.** Bake soufflé until puffed and golden brown on top and center is set, 50 to 55 minutes; serve.

**SWEET-POTATO PIE WITH CORNMEAL CRUST**Active Time: **55 min.**Total Time: **7 hr. 10 min.**Serves: **8 to 12****CRUST**

- 1** cup all-purpose flour, plus more for dusting
- $\frac{1}{2}$  cup fine yellow cornmeal
- $\frac{1}{2}$  teaspoon coarse salt
- 3** tablespoons sugar
- 1** stick chilled unsalted butter, cut into  $\frac{1}{2}$ -inch pieces
- 1** large egg, separated
- 2** to 3 tablespoons ice water

**FILLING**

- 2½** pounds sweet potatoes (5 medium)



**Lee**  
COMFORT  
NEVER  
LOOKED  
SO GOOD

soft  
slimming  
stretch

**NEW LEE MODERN SERIES**

Now available in Straight and Skinny Leg  
at Kohl's, [Kohls.com](http://Kohls.com) or [Lee.com](http://Lee.com)



## HOW-TO HANDBOOK

**1 cup whole milk**

**3 tablespoons unsalted butter, melted**

**3 large eggs**

**½ cup sugar**

**½ teaspoon coarse salt**

**¾ teaspoon ground cinnamon**

**¼ teaspoon freshly grated nutmeg**

**1 teaspoon grated peeled fresh ginger (from a 2-inch piece)**

**Lightly sweetened whipped cream, for serving (optional)**

**1. Crust:** Preheat oven to 375°, with racks in upper and lower thirds. Pulse flour, cornmeal, salt, and sugar in a food processor to combine. Add butter and pulse until pea-size clumps form. Whisk together egg yolk and 2 tablespoons ice water in a small bowl. Drizzle over flour mixture; pulse until mixture just begins to hold together when pinched. (If too dry, drizzle with another tablespoon ice water, and pulse a few more times.) Transfer dough to a piece of plastic wrap, loosely cover, and press into a disk. Refrigerate until firm, at least 30 minutes and up to 1 day.

**2.** Roll out dough to a 12-inch round on a lightly floured work surface. Transfer to a 9-inch pie dish. Trim edges, leaving a ½-inch overhang. Fold edge of dough under itself until flush with edge of dish.

**3.** Gather dough scraps, reroll, and stamp out various leaf shapes with cookie cutters. Transfer to a parchment-lined baking sheet. Whisk egg white with 1 teaspoon water in a small bowl; brush over cutouts. Refrigerate crust and cutouts until firm, about 30 minutes.

**4.** Line piecrust with parchment; fill with pie weights or beans. Bake on upper rack until bottom is dry, 20 to 25 minutes. Remove parchment and weights; return to oven. Place sheet with cutouts on lower rack; bake crust and cutouts until golden, 10 to 15 minutes. (If edges of crust are browning too quickly, tent with foil.) Let cool completely.

**5. Filling:** While crust is cooling, pierce potatoes with a fork; place

on a parchment-lined rimmed baking sheet. Bake until very soft, 1 hour to 1 hour, 15 minutes. When cool enough to handle, scoop flesh from skins. Transfer 2 cups flesh to a food processor (reserving remainder for another use); purée with milk, butter, eggs, sugar, salt, cinnamon, nutmeg, and ginger until smooth.

**6.** Pour filling into piecrust; smooth top. Bake until edges are puffed slightly and center is set, 1 hour to 1 hour, 20 minutes. (If crust is browning too quickly, tent with foil.) Let cool completely. Top with leaf cutouts and serve, with whipped cream.

### CODDLED PEARS IN WHISKEY

Active Time: **15 min.**

Total Time: **9 hr.**

Serves: **12**

**6 ripe but firm Bosc pears, peeled, stems intact**

**1 cup sugar**

**2¼ cups Tennessee whiskey, such as Jack Daniel's**

**1 vanilla bean, split lengthwise and seeds scraped**

**3 strips (each 2 inches long) orange zest**

**Vanilla ice cream and blackstrap molasses, for serving**

**1.** Core pears from bottoms, using a small melon baller to scoop out seeds. Cut a round of parchment to the diameter of a pot just large enough to fit pears on their sides in a single layer.

**2.** Bring sugar and 4 cups water to a boil in pot, stirring until sugar is dissolved. Add 2 cups whiskey, vanilla bean and seeds, and orange zest. Nestle pears into liquid, laying them on their sides (if not fully submerged, add more water). Bring to a boil, then reduce heat to medium-low and place parchment round on top. Gently simmer until pears are just knife-tender, about 20 minutes.

**3.** Carefully transfer pears to a plate with a slotted spoon. Return poaching liquid to a boil and continue boiling until

reduced to 4 cups, about 10 minutes. Strain liquid through a fine-mesh sieve into a large bowl. Stir in remaining ¼ cup whiskey; let cool completely. Place pears in liquid. Cover and refrigerate until cold, at least 8 hours and up to 1 day. Halve pears lengthwise and serve chilled, with scoops of ice cream drizzled with molasses.

### DEEP-DISH DRIED-APPLE AND CRANBERRY PIE

Active Time: **1 hr.**

Total Time: **7 hr. 20 min.**

Serves: **8 to 12**

#### CRUST

**2 cups all-purpose flour, plus more for dusting**

**1½ teaspoons coarse salt**

**1 tablespoon granulated sugar**

**1½ sticks chilled unsalted butter, cut into ½-inch pieces**

**1 tablespoon apple-cider vinegar, preferably unfiltered**

**2 to 4 tablespoons ice water**

#### FILLING

**10 ounces dried apple rings (about 6 cups)**

**4 cups apple cider, preferably unfiltered**

**½ cup packed light-brown sugar**

**1 cinnamon stick**

**¼ teaspoon coarse salt**

**12 ounces fresh or thawed frozen cranberries**

**3 tablespoons all-purpose flour**

**⅓ cup granulated sugar**

#### CRUMB TOPPING

**½ cup all-purpose flour**

**⅓ cup old-fashioned rolled oats**

**⅓ cup packed light-brown sugar**

**¼ teaspoon coarse salt**

**5 tablespoons unsalted butter, room temperature**

**1. Crust:** Pulse flour, salt, and sugar in a food processor to combine. Add butter and pulse until pea-size clumps form. Whisk together vinegar and 2 tablespoons ice water in a small bowl. Drizzle over flour mixture; pulse until mixture just begins to hold

together when pinched. (If too dry, drizzle with more water, 1 tablespoon at a time, and pulse a few more times.) Transfer dough to a piece of plastic wrap, cover, and press into a disk. Refrigerate until firm, at least 30 minutes and up to 1 day.

**2.** Roll out dough to a 13-inch round on a lightly floured work surface. Press into bottom and up sides of a 9-inch springform pan. Trim dough flush with rim, using excess to patch any cracks or holes in crust. Refrigerate until firm, at least 30 minutes and up to 1 day.

**3. Filling:** Meanwhile, bring apples, cider, brown sugar, cinnamon, and salt to a boil in a large saucepan. Cover, reduce heat to medium, and boil, stirring occasionally, until apples are tender, 12 to 15 minutes. Stir in cranberries and boil, uncovered, just until cranberries begin to burst, 3 to 4 minutes.

**4.** Drain, reserving liquid. Transfer apple mixture to a bowl; discard cinnamon stick. Return liquid to pan; boil until reduced to ¾ cup, 8 to 10 minutes. Toss with apple mixture. Let cool completely, then stir in flour and granulated sugar.

**5. Crumb topping:** Combine flour, oats, brown sugar, and salt in a medium bowl. Massage butter into flour mixture with your fingers until mixture clumps together and no dry flour remains. Press into bottom of bowl and refrigerate until firm, about 20 minutes.

**6.** Preheat oven to 375°. Place piecrust on a foil-lined rimmed baking sheet. Pour filling into crust. Break up topping into large pieces and sprinkle over filling. Bake until bubbly and crust is golden brown, 1 hour to 1 hour, 15 minutes. (If crust is browning too quickly, tent with foil.) Let cool completely on a wire rack before removing sides of pan; serve.

### TROPICAL-FRUIT AMBROSIA GELÉE

Active Time: **40 min.**

Total Time: **9 hr.**

Serves: **10 to 12**



- 1¼ cups fresh pineapple juice**
- 1 cup canned unsweetened coconut milk**
- 3 packages (¼ ounce each) unflavored powdered gelatin**
- 2 cups heavy whipping cream**
- 1 teaspoon pure vanilla extract**
- ⅓ cup sugar**
- 1½ cups plain Greek yogurt**
- ½ cup sweetened flaked coconut**
- 1½ ounces dried papaya, cut into ¼-inch pieces (¼ cup)**
- 1 jar (10 ounces) Maraschino cherries, drained, stemmed, and halved**
- Nonstick cooking spray**
- Fresh pineapple wedges, for serving (optional)**

- 1.** Bring pineapple juice to a boil in a medium saucepan; continue to boil, skimming foam from top, 5 minutes. Meanwhile, combine coconut milk and ½ cup cold water in a medium bowl, then sprinkle with gelatin. Let stand until softened, about 5 minutes. Pour hot pineapple juice over gelatin mixture, stirring until gelatin is dissolved. Let cool completely.
- 2.** Whisk together cream and vanilla in a large bowl until foamy. Slowly add sugar, whisking until soft peaks form. Whisk in yogurt and gelatin mixture until thoroughly combined. Refrigerate until thickened slightly and beginning to set, about 20 minutes.
- 3.** Whisk mixture again until smooth. Fold in coconut, papaya, and cherries. Lightly coat a nonreactive 10-to-12-cup bowl with cooking spray; transfer mixture to bowl and smooth top. Cover and refrigerate until firm, at least 8 hours and up to 1 day.
- 4.** Dip bottom of bowl into warm water 30 seconds, then run a thin knife around edge to loosen. Invert bowl onto a platter, then lift to remove bowl. (If gelée does not release, return to warm water 20 seconds more.) Serve, with pineapple wedges.

## DRIED-PLUM-BUTTER STACK CAKE

Active Time: **1 hr. 15 min.**  
Total Time: **15 hr. 25 min.**  
Serves: **12 to 16**

### DRIED-PLUM BUTTER

- 4 cups pitted dried plums (prunes)**
- ½ cup fresh orange juice (from 2 large oranges)**
- 2 teaspoons finely grated lemon zest, plus 1 tablespoon fresh juice**
- ¾ cup packed light-brown sugar**
- Pinch of coarse salt**

### COOKIES

- 4 cups all-purpose flour, plus more for dusting**
- 2 teaspoons baking powder**
- ¾ teaspoon coarse salt**
- 1 teaspoon ground cardamom**
- ¼ teaspoon baking soda**
- 2 sticks unsalted butter, room temperature**
- ¾ cup granulated sugar**
- ½ cup packed light-brown sugar**
- 1 large egg, room temperature**
- ½ cup whole milk**
- Unsweetened lightly whipped cream and ground cinnamon, for serving**

- 1. Dried-plum butter:** Bring dried plums, orange juice, lemon zest and juice, and 2 cups water to a boil in a covered medium saucepan. Reduce heat to low and simmer, stirring occasionally, until fruit is beginning to break down, 35 to 40 minutes. Stir in ¼ cup water, brown sugar, and salt, mashing mixture with the back of a spoon until jamlike. Transfer to a medium bowl; let cool completely. Dried-plum butter can be stored in refrigerator, covered, up to 1 week.
- 2. Cookies:** Whisk together flour, baking powder, salt, cardamom, and baking soda in a medium bowl. Beat butter with sugars on medium-high speed until light and fluffy, about 2 minutes. Beat in egg. Reduce speed to low and beat in flour mixture in 2 batches, alternating with milk, until

combined. Divide dough into 9 pieces. Shape into disks, wrap each in plastic, and refrigerate at least 1 hour and up to 1 day.

**3.** Preheat oven to 350°. Working with one dough piece at a time (keep the rest in refrigerator), roll out on a lightly floured surface with a floured rolling pin into a roughly 8½-inch round. Using a paring knife and a cake pan or plate as a guide, cut dough into an 8-inch round. Transfer to a parchment-lined baking sheet; refrigerate while rolling and cutting remaining dough pieces, placing 2 rounds on each sheet.

**4.** Bake cookies in batches until golden and firm in center, 10 to 12 minutes. Let cool completely on sheets on wire racks.

**5.** Place 1 cookie on a cake plate and spread with ½ cup dried-plum butter, leaving a ¼-inch border. Top with another cookie and spread with another ½ cup dried-plum butter. Continue stacking and spreading until all 9 cookies have been used. (Do not spread filling on top layer.) Wrap in plastic; refrigerate at least 12 hours and up to 1 day.

**6.** Serve, dolloped with whipped cream and sprinkled with cinnamon.

## POLENTA GRAPE CAKE

Active Time: **40 min.**  
Total Time: **1 hr. 45 min.**  
Serves: **8 to 12**

- 1 stick unsalted butter, plus more, room temperature, for baking pan**
- 1½ cups all-purpose flour**
- ½ cup quick-cooking polenta**
- 1 teaspoon baking powder**
- ¾ teaspoon coarse salt**
- ½ cup granulated sugar**
- ¼ cup honey**
- 2 large eggs, room temperature**
- ¾ cup whole milk, room temperature**
- 2 cups red seedless grapes**

- 1 tablespoon fresh rosemary leaves**
- 2 teaspoons sanding sugar or granulated sugar**

**1.** Preheat oven to 350°. Brush bottom and sides of an 8-inch square baking pan with butter. Line bottom and two sides with parchment, leaving a 2-inch overhang; butter parchment.

**2.** Melt butter in a small saucepan over medium. Simmer, swirling pan occasionally, until butter turns golden brown and nutty-smelling, 8 to 10 minutes. Transfer to a small bowl; let cool completely. Meanwhile, whisk together flour, polenta, baking powder, and salt in a medium bowl.

**3.** Beat cooled butter, granulated sugar, and honey on medium-high speed until mixture resembles a sandy paste, 2 to 3 minutes. Beat in eggs one at a time, scraping down sides of bowl as necessary. Reduce speed to low and beat in flour mixture in two batches, alternating with milk, just until combined (do not overmix). Fold in 1 cup grapes.

**4.** Pour batter into prepared pan, smoothing top. Bake 15 minutes. Scatter remaining 1 cup grapes, rosemary, and sanding sugar over top. Bake until golden and a tester inserted in center comes out clean, 30 to 35 minutes. Let cool in pan on a wire rack 15 minutes; remove cake using parchment and let cool completely on rack. Serve warm or room temperature.

## CHOCOLATE-PECAN TART

Active Time: **25 min.**  
Total Time: **3 hr. 25 hr.**  
Serves: **8 to 10**

### CRUST

- 5 tablespoons unsalted butter, room temperature**
- 3 tablespoons granulated sugar**
- 2 large eggs, separated**
- 1 cup plus 2 tablespoons all-purpose flour**
- 1 teaspoon coarse salt**
- 3 ounces bittersweet chocolate, finely chopped (½ cup)**



## HOW-TO HANDBOOK

## FILLING

**½ cup granulated maple sugar**

**1 tablespoon all-purpose flour**

**½ teaspoon coarse salt**

**2 large eggs, plus 2 large egg whites (reserved from yolks used in crust)**

**2 tablespoons unsalted butter, melted**

**¼ cup light corn syrup**

**1½ cups pecan halves, toasted**

**1. Crust:** Preheat oven to 325°. Combine butter and granulated sugar in a medium bowl. Stir in yolks, then flour and salt until mixture resembles coarse meal and holds together when pinched. Fold in chocolate. Press evenly into bottom and up sides of a 13-by-4-inch fluted tart pan with a removable bottom. Refrigerate until firm, about 20 minutes.

**2.** Bake crust until golden and set, 25 to 30 minutes. Let cool completely on a wire rack. Increase oven heat to 350°.

**3. Filling:** Whisk together maple sugar, flour, and salt in a medium bowl. Whisk in eggs and whites, butter, and corn syrup until smooth. Place crust on a parchment-lined rimmed baking sheet. Scatter pecans evenly onto crust. Slowly pour in filling. Bake tart until puffed slightly and set, 25 to 30 minutes. Let cool completely on a wire rack. Remove from pan; serve.

**MARTHA STEWART LIVING** (ISSN 1057-5251) is published monthly except combined months December/January and July/August by Meredith Corporation, 1716 Locust Street, Des Moines, IA 50309-3023. Periodicals postage paid at Des Moines, IA, and at additional mailing offices. POSTMASTER: Send all UAA to CFS. (See DMM 507.1.5.2); NONPOSTAL AND MILITARY FACILITIES: Send address changes to *Martha Stewart Living*, P.O. Box 37508, Boone, IA 50037-0508. (Canada Post Publications Mail Agreement No. 40021219, GST #R9311617BRT. Canada Post: Return undeliverables to P.O. Box 2601, 6915 Dixie Road, Mississauga, ON L4T 0A9.) Reproduction in whole or in part without permission is prohibited. *Martha Stewart Living* is a member of the Alliance for Audited Media. Occasionally, we make a portion of our mailing list available to carefully selected companies that offer products and services we believe you may enjoy. If you would prefer not to receive these offers and/or information, please send a note along with your address label to *Martha Stewart Living*, P.O. Box 37508, Boone, IA 50037-0508, or call 800-999-6518 (U.S. and Canada) toll-free. PRINTED IN THE USA.

## THE MARKETPLACE

*Kinky-Curly®*

# FIGHT THE FRIZZ

Moisturize & Define your curls.



Achieve shiny, healthy hair with Kinky-Curly Hair Products.

Lightweight, non-greasy

& made with

ALL NATURAL ingredients.

Great for all hair types.

Available at  
**WHOLE FOODS** **TARGET.**

WWW.KINKY-CURLY.COM

**REPLACEMENTS, LTD.**  
China, Crystal & Silver • Old & New

800-REPLACE replacements.com

**T-shirt Quilts**  
We make your T-shirts into a quilt.

As Seen On:  
Today Show  
Real Simple  
Rachael Ray  
ESPN

- 100% Quilted
- Outstanding Quality
- Made from your T-shirts
- Great Prices!

**800-880-8534**  
**www.CampusQuilt.com**  
Call today for \$10 off.

Train at home to  
**Work at Home**  
Be a Medical Coding & Billing Specialist!

**Earn up to \$39k/yr!\***  
Train at home in as little as 4 months for this exciting, money-making career. Work for doctors, hospitals or clinics, in a medical office or from home as your experience and skills increase. Since each and every medical procedure must be coded and billed, there's plenty of work available for well-trained Medical Coding & Billing Specialists. Get FREE facts on our nationally accredited program.

**GET STARTED TOWARD YOUR NEW CAREER TODAY!**

- No classes to attend
- No schedules to keep
- Work full-time or part-time
- Work in any of the 50 states
- Earn up to \$20 an hour

**Call 1-800-388-8765** Dept. MSLB2AA5 or mail this ad  
**www.uscieducation.com/MSLA5**

Name \_\_\_\_\_ Age \_\_\_\_\_  
Address \_\_\_\_\_ Apt \_\_\_\_\_  
City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_  
E-mail \_\_\_\_\_  
Phone \_\_\_\_\_

U.S. Career Institute, Dept. MSLB2AA5  
2001 Lowe St., Fort Collins, CO 80525  
**Accredited • Affordable • Approved**  
\*with experience, based on figures from U.S. Dept. of Labor's BLS website



**Women's Wide Shoes**  
 Sizes 5-13 • 2E-6E wide



*Hitchcock*  
**wideshoes.com**  
 800-992-WIDE  
 Hitchcock Shoes • Hingham, MA 02043  
 Men's shoes, too! dept. 62W5



**20% Off**  
**World's Finest Eye Cream!**  
 a "selections" product in Oprah magazine

Refreshing, anti-aging Airbrush Eye Refining Treatment hydrates, soothes, reduces crows feet and puffiness, and promotes collagen for younger, brighter looking eyes. **20% off!**  
 code: **8MARTHA** at: [www.dremu.com](http://www.dremu.com)  
 or 800-542-0026 OPEN 7 DAYS

**ATHENA PHEROMONES™ INCREASE AFFECTION**



♥ **Erica (OH)** "Let me tell you, I have never worn the 10:13 pheromone in my cologne that I haven't walked into a room and every man around me comments and notices. **The 10:13 is extremely effective in my romantic personal life. Right now I am fighting them off, there are so many men interested in me. I will be 50 in January and with your product life is just starting for me.**"

**Unscented**

**Athena Pheromones increase your attractiveness.** 10:13 for women \$98.50, 10X for men \$99.50. Vial of 1/6 oz. added to 2 to 4 oz. of your favorite fragrance, worn daily lasts 4 to 6 months. Cosmetics. Effective for 74%. **MSL**

**Free U.S. Shipping**  
 Not in Stores. Call **610-827-2200**  
 Athena Institute, Braefield Rd, Chester Spgs, PA 19425  
[Athenainstitute.com](http://Athenainstitute.com)

Created by Dr. Winnifred Cutler  
 co-discovered human pheromones  
 PhD biology, U. Penn



For more information on advertising contact  
**Liz Smyth** at  
 914-409-4209 or  
[liz@smythmedia.com](mailto:liz@smythmedia.com)

## the PIMPLE HEALER



**MARIO BADESCU'S**  
 famous Drying Lotion  
 dries out pimples  
 overnight and helps  
 prevent breakouts

### ORDER:

1-800 BADESCU  
 (223-3728)

Or send check or  
 money order for \$17  
 plus \$4.95 s/h to:  
**MARIO BADESCU**  
 Dept. MSL 1115,  
 320 East 52nd Street,  
 New York, NY 10022

Get a **FREE**  
 skin analysis and  
 shop online at:  
[mariobadescu.com](http://mariobadescu.com)

follow us!   



# Make Your Own Cookbook

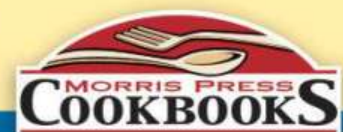
## Raise \$500 – \$50,000

Cookbooks are proven fundraisers and perfect keepsakes for your church, school, family, business, or organization. We make it fun and profitable!

- As low as \$2.05 per book
- **FREE** features and options to customize
- Sales guarantee, online system, and more

## Call for a **FREE** Cookbook Kit

**800-445-6621**  
 ext. MSL11



[www.morriscookbooks.com](http://www.morriscookbooks.com)

Steve's has all the top name brand

## BLINDS & WALLPAPER

**25% to 85% off EVERYDAY**

**LEVOLOR Bali WAVERLY & many more!**

Call now for your **FREE QUOTE**

**1-800-653-0157**  
 or shop online at  
[www.StevesBlinds.com](http://www.StevesBlinds.com)

**Free Shipping**  
 on most orders!

**100% lowest price & satisfaction guarantee!**





#### Why We Love It

Shaker Workshops prides itself on quality reproductions of Shaker items, but it also allows for some modern adaptations of classic designs. These napkin rings made from

sustainably harvested cherrywood as well as copper tacks, for example, were adapted from the lids of classic Shaker oval boxes.

**Napkin rings, \$24 for 4,** [shakerworkshops.com](http://shakerworkshops.com).

AMERICAN  
MADE

## Shaker Workshops

PHOTOGRAPH BY  
LENNART WEIBULL

At its peak in the 19th century, the Shaker community numbered in the thousands. Now only one active community remains (in Maine), but the aesthetic legacy continues. For 45 years, Shaker Workshops has been honoring the craftsmanship by making measured reproductions.

“The Shakers believed quite profoundly that if something wasn’t useful, it wasn’t beautiful,” says company president Richard Dabrowski, who has long admired the simple and elegant furniture and accessories.

The company replicates antiques found in museums and

private collections. First, the woodworkers carefully photograph and measure a piece. Then they diligently re-create it at their factory in Gardner, Massachusetts. “Shaker style is an American style,” says Dabrowski. “We wouldn’t make it anywhere else.” —Melissa Ozawa



# PRESENTING A KITCHEN FOR THOSE WHO **COOK** OUTSIDE THE BOOK

Revolutionary features. Chef-inspired design.  
Endless potential. Behold, the completely  
reimagined suite of KitchenAid® appliances.

[kitchenaid.com/new](http://kitchenaid.com/new)



**KitchenAid®**



A man with glasses and a woman are in a cluttered office. The man is standing with his arms crossed, looking at a tablet held by the woman. The woman is leaning over a desk, pointing at the tablet. The background wall is covered with various papers, photos, and drawings.

YOU'RE THE  
PERFECT PERSON  
FOR THE JOB.  
HOW DO YOU

*choose*

A SUCCESSOR?

When you've poured your energy into building a successful business, it's often difficult to imagine what's next. Our team of experienced wealth planners and advisors can help you form an exit and succession strategy that protects your assets and preserves your desired level of control. So you can move forward with confidence.

U.S. Trust operates through Bank of America, N.A., Member FDIC.  
© 2014 Bank of America Corporation. All rights reserved. ARHF7LSR

[ustrust.com/business](http://ustrust.com/business) Life's better when we're connected®

U.S. TRUST   
Bank of America Private Wealth Management